

## New elegantly elevated bubbles

### Cuvée

## Esplendor de Vardon Kennett 2013

**Product Type:** High-quality sparkling wine

**Varietades:** Pinot Noir 55%, Chardonnay 40% and Xarel·lo 5%

**Harvest dates:** First week of September

**Vineyard:** Small parcels in Alt Penedès (elevation 550 m)

#### Winemaking 2013:

- Handpicked grapes
- Whole cluster pressing
- Own combination of yeasts used during primary alcoholic fermentation
- 12% barrel fermented in French oak
- 100% malolactic fermentation
- Cuvée of the various wines produced
- Secondary fermentation according to the traditional method
- Bottle aged on its lees for a minimum of 30 months

#### Technical Details:

- Alcohol content: 12% ABV
- Extra Brut
- pH: 3,0
- Total acidity: 6,5 g/l (expressed in tartaric acid)
- Dosage: 4 g/l
- Allergy advice: Contains sulfites

#### Vintage Note

Annual rainfall of 774 mm (the average is 536 mm) concentrated in the spring (368 mm between March and May) and in November (181 mm). Mean temperature of 13°C (the average is 13,4°C) with highs in the summer (22.8°C in July). In short, 2013 was rainy and marked by normal temperatures, although the grape ripening period was cool and dry.

#### Tasting Note (Technical team, September 2016)

The nose reveals predominant yet delicate aromas of fresh fruit and citrus. Complex. Aging aromas of brioche and toast bread with a touch of terroir-imparted minerality. Fresh, luscious, elegant and persistent on the palate. Lends full expression to the grape, the soil and the high-elevation climate.

