Gramona

Lustros Brut Nature Corpinnat 2017

WHITE CHAMPAGNE & SPARKLING | SPAIN | PENEDÈS | BIODYNAMIC | SUITABLE FOR VEGANS

TASTING NOTE

Golden in colour, the aromas are reminiscent of white fruit and camomile flowers. The ageing notes are very evident and show brioche, breadcrumbs and dried apricots. It is a fully gastronomic wine, structured, with a vibrant freshness and a roundness full of character.

VINEYARD

In the surroundings of Celler Batlle, the Font de Jui estate groups together plots of the three varieties used to make this wine. The soil is clayey, with a slightly cemented calcareous presence. We work this estate, like all our lands, following the biodynamic philosophy. The vivification of the soils is already a reality and the autonomy of the vines is increasing day by day.

VINIFICATION

Lustros is 100% handcrafted. We use natural cork stoppers, which favours the longest ageing periods. We use riddling desks, and the stirring and disgorging are carried out by hand. It is a brut nature.

SIZE	75cl
VINTAGE	2017
ABV	12%
GRAPE VARIETIES	Xarel·lo (41%), Macabeo (39%), Parellada (20%)
CLOSURE	Natural Cork
SKU CODE	J4736117
EXPRESSION	Sparkling & Champagne
COUNTRY	Spain
REGION	Penedès
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	2.98
TOTAL ACIDITY	3.55g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	J4736117