



Paciència Ancestral 2017

Motivation: The value of knowing to wait for the right moment, in this wine we want to worship white carignan in a sparkling format, accompany the purity behind ancestral winemaking and be attentive to the dialogue between time and wine, to know how to find the right moment and to be able to toast the fruits of the reward of being patient.

Limited Edition: 2,000 bottles

Grape: 100% white carignan

Agriculture: organic with biodynamic criteria

Vineyard: in a 60-year-old bush vines

Places: Prat d'Egna, Agullana (Alt Empordà)

Height: 290 m

Terrain: sandy granite

Winemaking: manual harvest in boxes of 15 kg. Maceration with skins for 2 days, smooth draining without pressing, spontaneous fermentation in clay amphorae with end of fermentation and aging in bottle, rinsing in manual desk, disgorgement by hand and corked with subsequent rest until consumption.

Fermentation: spontaneous (autochthonous yeast)

Aging: 24 months in bottle

Fermentation container: amphora, glass bottle

Unfiltered, contains no added sulphites

Alcoholic degree: 12%