



VISOL 2016

BRUT NATURE · GRAN RESERVA



Varieties:

Xarel·lo, Macabeo and Parellada

Vineyard:

Clay and calcareous soil, which allows good drainage in case of abundant rain and water retention in times of drought.

Vintage:

2016 was a warm and dry vintage but of very good quality. Highlighted the great health of the grapes due to the absence of fungal diseases in the vineyard. The harvest was brought forward and was done quickly. The month of June was completely dry but in the middle of summer, on July 28th, there was a providential rain. It was a new year of drought (the second in a row) but of good quality, especially with regard to our queen variety, Xarel·lo, although the yields were lower.

Elaboration:

First alcoholic fermentation and aging of the base wine in stainless steel and chestnut barrels for 6 months. Second fermentation in the bottle with a natural cork stopper and aging in the bottle with the lees for more than 6 years in rhyme. Bottles were stirred in rhyme to favor the autolysis process of the yeasts, achieving an improvement in structure and complexity. Manual disgorgement without freezing.

Bottles made:

27.484

Tasting notes:

* Bottle tasted on January 25th, 2023.

Straw yellow color with very fine bubbles. Creaminess, toasted and smoked notes. Fennel in the middle of a bed of brioche, chamomile and citrus (grapefruit). It exhibits frank notes of aniseed, slightly toasted bread, roundness and balance. The contribution of wood is more perceptible on the nose than on the palate, although in a subtle way. The contribution of the Xarel·lo variety is very noticeable. Dry but mellow and with a glyceric tactile sensation. Notes of flower and white fruit, and a hint of water peach. Very integrated carbonic. Very good acidity in a sparkling wine of special complexity.

Serving temperature:

Between 8 and 15° C.

