



El Jardí del Sentits
'Ancestral Bubbles' 2021
by Blanca Ozcariz Raventós

Region: Lavern, Subirats, Penedés

Soil: Calcareous Clay

Elevation: 25-75 meters

Production: 4520 bottles

Vinifera: 100% Xarel.lo
(50% 50 years old vines, 50% 12 years old vines)

Vineyard

Planted in 1970, these 50 years old Xarel.lo vines are dry farmed, certified organic and are grown in deep calcareous clay soils in the rugged vineyards of Lavern. This delicate young bubbly also receives the baby grapes from the youngest vines in the vineyard ranging from 10-15 years.

Production

Hand Harvest in 18kg baskets, spontaneous, native yeast fermentation takes place in tank. After alcoholic fermentation, the wine is bottled with 20-22 grams of grape sugar enabling a delicate bubbly mouse to naturally form into the bottled wine. This process is the Ancestral method. No clarification or filtering.

Vintage

2021 was fickle-fickle. Huge fluctuations between heat and cold during the spring months led to some early bud-break but more mild temperatures slowed down the cycle. The majority of the summer was dry and hot. Luckily the last half of August had mild temperatures and humidity with rainfall which hydrated the grapes allowing them to ripen consistently. Due to some late summer mildew – 20% decrease in yields for 2021.

Wine This naturally sparkling wine exudes all the essence of naturally sparkling grape must – with its elegant, fine foam Bubbles Ancestral demonstrates that quality of grape is the key for an elegant and fine foam in a young and vibrant sparkling wine. Acacia flower and lemon peel enhance fragrance. The delicate foam tickles the palate and reminds us of the dynamic harvest moments.

11% vol. pH: 3,35

Total Acidity: 3,7 g/l (ATS)

4,0 atm.

Free SO2 : 6

Total SO2: 10

Residual Sugar (Glucose+ Fructose): 0,7 g/l Volatile Acidity: 0,34