

## **ENTRE VINYES**





## **FUNAMBUL BRUT NATURE 2019**

**ENTRE VINYES** An organic project from Maria Barrena, one of the partners at Azul y Garanza and her husband, Josep, a third generation grower in the Penedès. The family vineyards were planted about 60 years ago in the Baix Penedès area, close to the Mediterranean sea and adjacent or inside the national park. There are 25 hectares of vineyards of Xarel.lo, Macabeu, Parellada and Chardonnay planted between 300 and 350 meters altitude. The old vines are surrounded by rich biodiversity, encouraging natural balance to be found in both the vineyards and the wine.

**CAVA - PENEDÈS** | The first Cava was made in 1872 by Josep Raventós who experimented with wines using indigenous Spanish grapes made in the Champagne method. Unlike most classifications, the DO Cava is defined by a specific method of winemaking, rather than a geographical reference. There are over six regions with the DO Cava designation, though over 90% is from the Penedès, which is also generally regarded as the best in terms of quality.



## FUNAMBUL BRUT NATURE 2019 ||

BLEND | 50% Xarel.lo, 30% Macabeo & 20% Parellada

VINEYARDS | Certified organic vineyards (La Plana in the village of L'arboç) at 450 meters altitude. Vineyards were planted in 1938, 1958 and 1963 on calcerous, limestone soils. Before Maria & Pep took over in 2012, all these grapes were sold to large Cava producers. Xarel.lo gives body and structure, Macabeo elegance, finesse and the delicate bitter notes, and Parellada light refreshing citric acidity.

WINEMAKING | Made in the traditional method. Fermented for 20 days at 16°C and given a long second fermentation at low temperature and in silence on the racks. Clarified in the bottle manually. Aged for 15 months on the lees.

ALCOHOL | 11.5% DOSAGE | Brut Nature - no dosage

TASTING NOTES | A clean, subtle sparkler with peach skin, green apple and Barlett pear fruit flavors and notes of sea salt and bread dough.