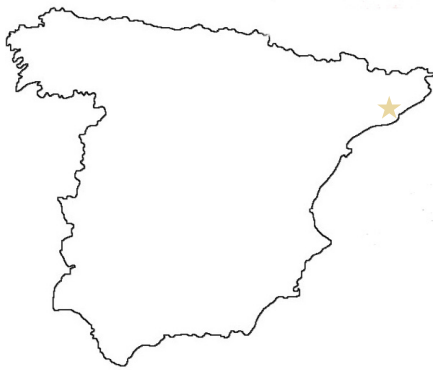




ENTRE VINYES



FUNAMBUL BRUT NATURE NV

ENTRE VINYES || A new organic project from Maria Barrena, one of the partners at Azul y Garanza in Navarra. The Cava is from her family vineyards planted over 50 years ago in the Baix Penedès area, close to the Mediterranean sea. 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.

NV FUNAMBUL BRUT NATURE ||

BLEND | 50% Xarel.lo, 35% Macabeo & 15% Parellada

VINEYARDS | Certified organic vineyards at 300-350 meters altitude, vine age is 25-50 years old in calcerous and clay soils. The 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 | less than 0.5% gr/l

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

BAR CODE | 8437003652615

