



fincaVilaDelloPs

Viladellops Vinícola, SL 08734 Olèrdola (Barcelona) Spain
Phone +34 93 818 83 71 email: info@viladellops.com

Finca Viladellops L.D. ANCESTRAL 2014

PRODUCER:

Viladellops Vinicola S.L.

OWNER:

Marcelo Desvalls

DENOMINATION OF ORIGIN:

Massís del Garraf-DO PENEDEÈS

PRODUCTION AREA:

Massís del Garraf, an extension of 15 kilometres
Mediterranean with calcareous soils full of marine fossils.

- **ORGANIC VITICULTURE** -

Total Sulphurs: 22 mg/l



CLIMATOLOGY 2014

Year with a moderate development throughout the growing cycle of the plant, mainly motivated by a medium-low rainfall, although well distributed during the winter and spring. Proper vegetative growth of the strain was reached and the plant had sufficient resources to complete its cycle optimally. The grapes reached an average maturity of skin and flesh, and benefited from a significant aromatic richness. During the vintage a selective process of grape was made in vineyard also on selection table



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COUPAGE: Xarel.lo rose 100%.

HARVEST: 12-9-2014

ELABORATION: Selection in vineyard also table of selection of the best “xarel.lo rose” for the elaboration of this sparkling wine. Pre-fermentative maceration in a press during 12 hours at 12°C. Vinification of must obtained from stainless steel tanks at a controlled temperature of 15°C. Racking at 1010g / l density, bottling when residual sugar is around 24g / l. Finish the wine fermented in the bottle without sugar addition or fermentative additives or clarifying.

BOTTLING: 21-10-2014.

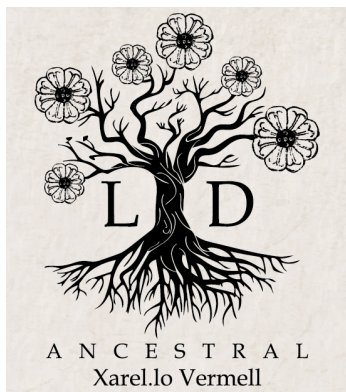
DEGORGING: We establish 25 months minimum aged in rhymes for the Ancestral. Every 8 months we do a “strong remuage”. Unique elaboration Ancestral -Brut Nature- (without s addition of expedition liquor).

BOTTLES: 1415

ANALYSIS

Degrees of Alcohol; 12.2%
Total Tartaric Acidity: 6.3 g/l
Volatile Acidity: 018g/l
Reducing sugars: 1,5 g/l

Total Sulphurs: 24mg/l
Free Sulphurs: 2 mg/l PH: 3,20
PH: 3,15



TASTING NOTES:

Smooth onion skin color. Fresh aromas, very fruity and with creamy breeding notes perfectly combined with the foam. In the mouth it is fine, fruity, creamy, soft at the entrance of the mouth and very long post-taste. Reminds baked apples.