

Cuvée Esplendor de Vardon Kennett

Nuevas burbujas de altura

2014

Type of wine: Sparkling wine

Grape varieties: Pinot noir 65%, chardonnay 30% and xarelo 5%

Vineyards: Winery-owned vineyards in Sant Miquel (Tremp), at 950 m above sea level, and in Santa Maria de Miralles (Penedès), at 550 m. At this elevation – which is key in the new climate scenario – the vineyards produce grapes that are fresher and higher in acidity.

Date grapes picked: Between late August and early September

Cellar: Santa Margarida d'Agulladolç, the heart of Catalan sparkling wines, which has its own rich history.

Winemaking:

- Handpicked grapes
- Whole cluster pressing
- En Own combination of yeasts used during primary alcoholic fermentation
- 17% barrel fermented in French oak
- 45 % malolactic fermentation
- Cuvée of the various wines produced
- Secondary fermentation according to the traditional method
- Bottle aged on its lees for a minimum of 38 months

Technical data:

- Alcohol level: 12% vol.
- Extra Brut
- pH: 2.95 - 3.00
- Total acidity: 7 g/L (tartaric a.)
- Dosage: 3 g/L
- Allergy advice: Contains sulfites

Vintage comments:

Total precipitation for the year 2014 was 977 mm (the average is 590 mm), with the highest levels recorded in summer (194 mm in August) and fall (154 mm in November).

The mean temperature was 13.1°C (the average is 13.4°C), with summer highs (20.8°C in July) and winter lows (4.8°C in December). In short, 2014 was a rainy year with normal temperatures, even though the vegetative cycle was cold, and early August saw a strong hailstorm without major incidence.

Tasting notes

Pale gold color, with a delicate, lively bead. Fragrant nose with fine fruit (reINETTE apple) and yeast (biscuit) aromas. Firm, long and flavorful on the palate with good structure and an elegant finish.

**MASIA
VARDON KENNETT**
Santa Margarida d'Agulladolç

