

Cuvée Esplendor de Vardon Kennett

Nuevas burbujas de altura

2017

Type of wine: Sparkling wine

Grape varieties: Pinot Noir 49%, Chardonnay 41% and Xarel·lo 10%

Vineyards: Grapes are carefully selected from our estate vineyards in Sant Miquel (Tremp, Pre-Pyrenees) at 950 meters above sea level and Santa Maria de Miralles (Penedès) at 550 meters, ensuring wines with excellent acidity. The elevation of these vineyards plays a key role in mitigating the effects of climate change.

Date grapes picked: From the last week of August

Cellar: Santa Margarida d'Agulladolç, the heart of Catalonia's sparkling wines, with a unique history of its own.

Winemaking:

- Hand-harvested grapes
- Whole cluster pressing. Free run juice 45%
- 16% fermentation in oak
- 21% malolactic fermentation
- Second fermentation according to the traditional method
- Ageing on lees in bottle for 106 months

Technical data:

- Alcohol level: 12% vol.
- Extra Brut
- pH: 3.03
- Total acidity: 6.7 g/L (tartaric a.)
- Dosage: 0 g/L
- Allergy advice: Contains sulfites

Vintage comments:

The year 2017 had globally normal temperatures, although there were significant variations throughout the year. The vegetative cycle was warm, with the summer months standing out particularly. As for the rainfall, it was a globally rainy year due to the abundant rain during the vegetative dormancy, although the vegetative cycle was characterised by drier conditions.

Tasting notes

Clear pale golden colour, with fine bubbles. On the nose, it is delightful, with delicate floral notes (jasmine) and fruity notes (mango, peach) over a creamy base reminiscent of nuts (praline, hazelnut). On the palate, it is lively, fresh, crisp, with a silky and flavourful palate, well-structured. During the ageing with its yeasts, it has composed a symphony. A delight to accompany puff pastries (seafood vol-au-vents), crustaceans, seafood rice dishes, fish croquettes, and poultry in butter and milk sauces.

