



ENTRE VINYES

FUNAMBUL BRUT ROSE 2018

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 - PENEDE`S || 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 2018 ||

BLEND | 80% Garnatxa & 20% Trepat

VINEYARDS | Certified organic vineyards (La Plana & La Costeta in the village of L'arboç) at 450 meters altitude. Vineyards were planted in 1940 and 1973 (50-80 years old) on calcerous, limestone soils.

WINEMAKING | Made in the traditional method. Hand harvested in small 10kg boxes. 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. Aging on the lees for 24 months before disgorgement.

ALCOHOL | 11.5%

DOSAGE | Brut Nature - no dosage

TASTING NOTES | A pale and zesty rose, with lots of red summer fruits and crisp, lively bubbles. Strawberry, raspberry, and red currant fruit flavors with a savory note that adds complexity and keeps this one dry and so fresh and so clean (clean).

