UVALA ANCESTRAL Organic Xarel • lo

Uvala, radical Dolina.
100% from Garraf Massif. Mountain wines. Old vines.



Ancestral method: sparkling wine of only one fermentation, using sugar from must.

Grapes of xarel·lo from James's vineyard, hand-picked with lots of care, slightly pressed and static debourbage. Yeast from the vineyard to achieve the fermentation in a stainless steel tank. Bottled a few days before finish fermentation. Aged with their lees during 15 months, hand riddled and hand degorged.

Non additive and enological products added. It may presents sediments.

