LOOPS 2024
ANCESTRAL BLANC

dues voltes
VINS de TERRITORI

The "Dues Voltes" project brings together unique vineyards that represent distinctive local varieties, perfectly capturing the organoleptic characteristics of their respective territories.

THE ESTATE

A combination of three vineyards with Parellada, Macabeu, and Xarel·lo, located in La Secuita, Tarragona.

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Sparkling wine made from a single fermentation (ancestral method). The three varieties are fermented separately. Fermentation starts with the Macabeu and Xarel·lo, and just before it finishes, they are blended with the Parellada, which is just beginning to ferment.
When the blend is about to complete fermentation, it is bottled to finish the fermentation in the bottle.After six months of bottle aging, disgorgement is carried out to remove the lees.

TASTING NOTES

Color: Pale yellow color.

Aroma: Pronounced intensity. White fruit aromas stand out with secondary notes of yeast.

Taste: Pronounced intensity. Dry. High acidity. Low alcohol. Low tannins with a long finish. On the palate, we find a very well-integrated bubble and aromas of white fruit.

Development: Optimal for tasting now, but with potential to continue maturing in the bottle.

A fresh and luscious sparkling wine
Serving temperature: 6-10°C

Winemaking and aging

Area:	La Secuita (Tarragona)
Certification:	Varietal wine
Type of soil:	Limestone soil
Variety:	Parellada, Macabeo & Xarel·lo
Harvest:	September 7th and 24th
Aging:	6 months in bottle
Nº of bottles:	1200 bottles

Analytical data

Alcohol:	10,5 % vol
Volatile acidity:	0,39 g/L
Residual sugar:	0,68 g/L
Total acidity:	4,21 g tartaric acid/L
pH:	3,48
Total sulphites:	<10 mg/L Non added sulfites

CELLER dues voltes

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