



RAMON JANÉ

A LA BORINA 2022

TYPE: Sparkling white wine (ORANGE) - BRUT NATURE

APELLATION: Without origin denomination

COUPAGE: Malvasia de Sitges 35% + Macabeu 25% + Garnatxa Blanca 25% + Muscat 10% + 5% Parellada

ELABORATION: Harvested by hand in small boxes and subsequent cold maceration. Two weeks skin contacts. We add 5% Parellada when we bottle it, for refermentation in bottle. Indigenous yeasts. Unfiltered.

BOTTLING: 09-2022, 900 bottles.

ANALYTICAL: 11,50°

TASTING NOTES: Visually: Orange yellow. Fine bubbles.

At nose: Fruity.

Taste: Fresh, fruity, fine and nice.

SERVING TEMPERATURE: 4-6°C. Not necessary decant.

OBSERVATIONS: Sparkling produced by refermentation in bottle. Organic Viticulture certified by CCPAE.



NATURAL WINES

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