

**VARIETY**

100% Xarel-lo

**PLOT**

Vineyard Mas del Serral.  
Clay and limestone soils  
Goblet-trained vines  
Surface area: 0.57 ha  
Production: 4.918 kg/ha  
Biodynamic viticulture

**VINTAGE**

After an extremely dry 2015 vintage, the cycle continued with very low precipitation rates of 115 L/m<sup>2</sup> (the average of the last 20 years is 276 L/m<sup>2</sup>) in the fall and winter. The temperature during this period was mild to slightly warm. The first frost was on November 22, causing the leaves to fall. Budding began on March 22. The cycle continued to be extremely dry, 126 L/m<sup>2</sup> of rain until the beginning of the harvest (the average of the last 20 years is 182 L/m<sup>2</sup>), a fact that caused the vegetative development of the plant to be irregular, except in the old xarel-los that had a good development showing how well the variety grows in our Mediterranean climate. The storms didn't hit the estate and the little rain that fell helped to refresh the plant. The vine reacted to this producing high fruit-set and grapes low in weight, which meant a big drop in production. There were no fungal diseases. The rain on July 22 was 38 L/m<sup>2</sup> and the aspect of the vineyard changed, allowing the grapes to further ripen. The vintage had a surprising quality and a very good balance of sugars, acidity and structure due to the concentration of the grape caused by the lack of water. The yields were very low.

**VINIFICATION**

Harvested in 15 kg boxes on September 19, the grape was very healthy due to the drought throughout the entire cycle. The grapes go straight to the presses. Whole grape pressing, to prevent oxidation and to obtain a higher quality must. Slight crushing. Spontaneous fermentation with yeasts native to the vineyard at controlled temperatures between 16 and 19°C in stainless steel tanks in the garage of the Mas (farmhouse). The fermentation in tanks lasted 18 days (09/22/2016 to 10/10/2016). We bottled with a density of 1001 (20.4 g/L of residual sugar) to complete the fermentation in the bottle to be able to obtain a sparkling wine with the ancestral method. There is a minimum aging of 24 months in bottle. We do not disgorge or use any additives.

ABV 12.42% vol.

Total acidity 6.6 g/L expressed in tartaric acid  
(4.5 g/L expressed in sulfur dioxide)

pH 3.06

Residual sugars 0.7 g/L

Volatile acidity 0.95 g/L

Total sulfur dioxide 8 mg/L

Pressure 5.2 bars

N° bottles 3.345

No dosage

No added sulfites

**ANCESTRAL 2016**  
**VINYA DEL MAS**

*pepe romanó*