



RAMON JANÉ

TINC SET ANCESTRAL 2020

TYPE: Sparkling wine.

COUPAGE: Xarel·lo 60% + Parellada 40%

ELABORATION: Harvested by hand in small boxes and subsequent cold maceration. Pressed directly. A single fermentation in the bottle. Indigenous yeasts. Unfiltered.

BOTTLING: 28-09-2020, 19.500 bottles.

ANALYTICAL: 13%

TASTING NOTES: Visually: Straw yellow. Fine bubbles.

At nose: Ripe fruit, apple.

Taste: Fresh, fruity, fine and nice.

SERVING TEMPERATURE: 4-6°C.

OBSERVATIONS: Native grapes of Penedès. Sparkling produced by ancestral méthode (a single fermentation in the bottle). Organic Viticulture.

From our vineyards. Age of vines between 10 to 25 years old.
Calcareous clay soils.



NATURAL WINES