



VISOL

2015

BRUT NATURE · GRAN RESERVA

Type:

Brut Nature Gran Reserva.

The Visol was registered in 1945, becoming the first Brut Nature sparkling wine (Cava) without the addition of sugars.

Vineyard:

60% of own bush vineyards planted more than 50 years ago.
40% are controlled vineyards over 25 years old.
Manual harvest

Varieties:

Xarel·lo, Macabeu and Parellada.

Vintage:

It was a year marked by low rainfall and heat. The winter was dry and the spring more so. In April, 14 liters per square meter of rain were collected, and just over 7 liters in May. September was the month with the most rainfall of the vintage: 54.5 liters per square meter. The second rainiest month was March, with just over 37 liters per square meter. The drought favored the absence of diseases in the vineyards, which meant that the grapes entered the winery in an optimal state of health.

Elaboration:

First alcoholic fermentation and aging of the base wine for six months in barriques. Second fermentation in the bottle with a natural cork stopper and aging in the bottle with the lees in a horizontal position (rhone) for more than 60 months. Periodic stirring of the bottles is carried out to favor the autolysis process of the yeasts, achieving an improvement in the structure and complexity. Disgorgement by hand in a traditional way.

Number of bottles:

14.632

Tasting notes:

Straw yellow color, sharp and bright. Absence of evolution in color after seven years of aging in the bottle. Constant release of small bubbles, with a constant rosary with good carbonic mousse. Complexity on the nose. Stone fruit, pear, apple and citrus, in a floral (fennel) and yeast background. Also vanilla (very well integrated wood). Volume with good acidity and length. With a final saline tip. Freshness and liveliness despite being from a warm vintage.

* Disgorged in June 2022.

Serving temperature:

Between 8 and 15° C

