



COQUET 2018

BRUT NATURE · GRAN RESERVA



Varieties:

Xarel·lo, Macabeo and Parellada

Vineyard:

Clay and calcareous soil, which allows good drainage in case of abundant rain and water retention in times of drought.

Vintage:

Rainy year with difficulties in the vineyard, due to humidity. 840 Litres/m² were recorded, much higher than usual, and the average temperature stood at 15.2° C. Xarel·lo was the variety that best adapted to the difficult weather conditions. A complicated vintage that demanded the most from us both in the vineyard and in the cellars and that has given us surprising sparkling wines.

Elaboration:

First alcoholic fermentation and aging of the base wine in stainless steel. Second fermentation in the bottle with a natural cork stopper and aging in the bottle with lees for more than 4 years in rhyne. Bottles were stirred in rhyne to favor the autolysis process of the yeasts, achieving an improvement in structure and complexity. Manual disgorgement without freezing.

Bottles made:

65.794

Tasting notes:

* Bottle tasted on January 25th, 2023.

Straw yellow color, with fine bubbles of constant detachment. Aromatic finesse with infused Mediterranean garrigue herbs (dried fennel and chamomile), apple, a hint of raw almond and a brioche background. Complexity without wood. A dry and serious sparkling wine, with very good acidity and depth. It shows notes of lemon yogurt and a final saline tip that lengthens it a lot. Freshness and elegance, with a great balance.

Serving temperature:

Between 8 and 15° C.

