NATURAL WINE · ALT CAMP · CARBONIC

Vinya de Dalt

66 bottles!

70% Xarel·lo and 30% Selma from Vinya de Dalt, in Pla de Manlleu. 14 days of carbonic maceration, no press. Cloudy, with bright acidity: lively and sharp. Only 66 bottles exist.

66
BOTTLES · 75 CL

11 %
ABV

14 days
CARBONIC

IN 10 SECONDS

Xarel·lo and Selma from a field blend in Alt Camp, 14 days carbonic. Cloudy, lively and sharp. Just 66 bottles. Zero added sulphites.

GRAPE
Xarel·lo 70 % · Selma 30 %

VINEYARD
Vinya de Dalt

ORIGIN
Pla de Manlleu · Alt Camp

SOIL
Clay

PLANTED
1973 & 1992 · field blend

FARMING
Biodynamic · no chemicals

HARVEST
By hand, in small crates

VINIFICATION
Carbonic maceration · 14 days

JUICE
Free-run only, no press

FERMENTATION
Spontaneous, native yeasts

SULPHITES
None added

FINING / FILTRATION
None · unfined, unfiltered

SERVING
10–12 °C

FOOD PAIRING

Fish · Tapas · Vegetables · On its own, as an aperitif · Pizza

THE LABEL

The QR code links to the EU e-label (ingredients and nutrition facts).

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