NATURAL WINE · ALT CAMP · PÉT-NAT

Voyage Voyage

it fizzes

Parellada from Vinya de Cabra, planted in 1987, in Alt Camp. Direct press and ancestral method: bottled before fermentation ends, so the bubbles make themselves. Soft, light and thirst-quenching.

601
BOTTLES · 75 CL

9 %
ABV

1987
YEAR PLANTED

IN 10 SECONDS — **1987 Parellada, direct press, ancestral method. Natural bubbles, soft and light, at 9 %. Zero added sulphites.**

GRAPE
Parellada 100 %

VINEYARD
Vinya de Cabra

ORIGIN
Cabra del Camp · Alt Camp

SOIL
Clay

FARMING
Biodynamic · no chemicals

HARVEST
By hand, in small crates

VINIFICATION
Ancestral method · bubbles made in bottle

JUICE
Direct press

FERMENTATION
Spontaneous, native yeasts

SULPHITES
None added

FINING / FILTRATION
None · unfined, unfiltered

SERVING
6–8 °C

FOOD PAIRING

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

THE LABEL

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

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