

EL CHAMPANISTA AIRÉN BRUT 18 MONTHS BY TRADITIONAL METHOD

ECCE VINUM
BODEGAS MOISÉS CASAS

TECHNICAL SHEET

A haute couture SPARKLING WINE.

The elegance and finesse of this sparkling wine shows in its well-integrated bubbles, that recreate an intense fruity expression. El CHAMPANISTA has aromas of white flowers framed by hints of pastry, brioche and citrics with a nutty finish. In the mouth it shows a unique balance between complexity and elegance, an extremely fine, fresh and flavourful sparkling wine.

VINEYARDS AND VITICULTURE

Elevation 676 m.a.s.l

Age of the vineyard + 100 years

Sandy-loam soil

Unirrigated goblet-trained.

Traditional, Natural, Sustainable
Viticulture.

ORGANIC WINE

VEGAN FRIENDLY



VARIETY

AIRÉN 100%

2019 VINTAGE CONDITIONS

Cold winter RAINY SPRING with cool temperatures during summer, which allowed an excellent and slow ripening, providing EXCELLENT acidity and a great concentration of aromas. Harvest without rain.

GRAPE HARVEST

Hand-harvested at night in 10Kg boxes

Harvested on the 28th of AUGUST

Yield: 2 kgs per vine - 0.68 ha

VINIFICATION/PRODUCTION:

Selected production of 1446 bottles. Sorting hand-picked whole bunches and grapes, destemming and gentle crushing.

Stainless steel fermented at 15° to obtain the cuvée. Bottling using only the free run juice. In-bottle second fermentation with a pressure of 6 atmospheres. ageing in the bottle for 18 months.

AGEING

18 months by traditional method

DISGORGING DATE

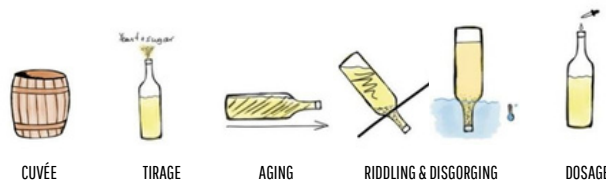
December 2021

12,00 % VOL - 75 CL

LEVEL OF READINESS FOR DRINKING

Drink now or in the next 3-5 years.

TRADITIONAL METHOD OR CHAMPENOISE



CUVÉE
After wines complete the first fermentation, the winemaker creates a blend of Cuvée with a selection of base wines.

TIRAGE
Wines are bottled blended with a small mixture of yeast and sugar/must to initiate the second fermentation. This mixture is called the liqueur de tirage.

AGING
Wines age for a period of time on the lees (dead yeast particles). Aging lasts from about 9 months to 5 years, depending on quality level.

RIDDLING & DISGORGING
Bottles are rotated so that lees descend to the neck of the bottle. Then the bottle necks are placed in a frozen bath and opened such that the frozen block of lees pops out.

DOSAGE
Some wine and sugar/must (called residual sugar - RS) is added back to the bottle. This mixture is also called liqueur d'expédition BRUT NATURE 0-3 g/L RS

