

ELECTIUM ORGANIC PETILLANT NATUREL NV



VARIETALS: Xarello, Macabeo & a 'touch' of Cabernet Sauvignon

VINEYARD: 1,400 ft altitude; slate soil; extreme climate of cold winters and hot summers

FARMING: Organic methods; dry-farmed; rows grassed over; all work done by hand (pruning, harvest, etc); biodiversity encouraged through plantings of olive trees, aromatic plants and bushes around vineyard; hand-harvest.

WINEMAKING: Ancestral method, without the addition of sugar. All varietals of de-stemmed grapes are combined. The grapes are not pressed, but placed in tank whole, and the juice extracted due to their own weight. Natural fermentation with native yeasts; first fermentation about 92 days in stainless steel, second fermentation 25-27 days. Sulfites 18-20 mg/L

AGING: 12 months on the lees

TASTING NOTES: A very gentle 'blanc de noir' blush color in the glass with small, lively bubbles. Elegant and delicate aromas of white fruit. Well structured, smooth and balanced in the mouth.

ABOUT HACIENDAS BIO:

Haciendas Bio is located in the town of Villanueva de la Serena, in south-western Spain, near the Portuguese border. The vineyards are planted in slate soil at altitudes of 1,400 feet and dry farmed using certified organic methods and biodynamic principles.

Biodiversity is encouraged, with grassed rows and plantings of olive trees, aromatic plants and bushes around the vineyard. All work on the vines is done by hand, including pruning and manual harvest into small containers.

The winery uses the 'ancestral method' to make their Petillant Naturel, the oldest known method for the creation of sparkling wine. The fermentation is done with wild yeasts only and stopped before completion. The secondary fermentation takes place naturally in the bottle, with no sugar added, for 25-27 days. Finally, the wine is aged on the lees for 12 months.

The final sulfite levels are only 18-20 mg/L.