



# CLOS NOSTRE SENYOR 2013

BRUT NATURE · GRAN RESERVA

## Vineyard:

100% own bush vineyards planted more than 50 years ago in Sant Sadurn d'Anoia.  
Manual harvest

## Varieties:

Xarel·lo, Macabeu and Parellada.

## Vintage:

A hot summer with cool nights, conditions that favored a good maturation. Cavas with good natural acidity. 2013 was a demanding, fresh harvest with great potential for aging. A cycle reminiscent of those of 30 years ago, when we harvested the Xarel·los at the end of September. A humid autumn and a cool, dry winter with occasional rains. A very cool and humid start of spring with rain in March and May. A cool, dry late spring as well as a short summer caused slow vegetative development. August and September without heat stroke with a moderate summer temperature contributed to a slow and good ripening of the different varieties.

With medium-high rainfall very well distributed throughout the year and the ideal temperatures, a correct vegetative development of the vine was achieved. The vineyards had enough water reserves to complete their entire cycle.

## Elaboration:

First alcoholic fermentation and aging of the base wine for 10 months in chestnut wood barriques. Second fermentation in the bottle with a natural cork stopper and aging in the bottle with the lees in a horizontal position (rhone) for more than 90 months. Periodical stirring of the bottles is practiced in the rhymes to favor the autolysis process of the yeasts, achieving an improvement in structure and complexity. Disgorgement by hand in an artisanal way.

## Number of bottles:

4.424

## Tasting notes:

Straw yellow color, sharp and bright. Absence of evolution in color after 9 years of aging. Release of small bubbles, with a constant rosary. Tangerine peel, notes of yeast and pastries. Ripe and with great balance. The wood is very integrated. Creaminess (lemon yogurt) and good acidity. It also shows a background of dried aromatic herbs in infusion. Very good complexity, balance and volume.

\* Sample disgorged in April 2022

## Serving temperature:

Between 8 and 15° C