



## VINS EL CEP PET NAT XAREL-LO

**£26.80**

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In the 1980s four Catalan families - Carreras, Esteve, Masana and Parera - decided to resurrect Can Llopart de les Alzines, a historic estate dating back to 1499, in the heart of Cava country, Sant Sadurní d'Anoia. They joined their 4 estates to create one sharing the same philosophy: Vins El Cep, making Cavas that represent their terroirs and farming using sustainable, organic and biodynamic practices. This is one of only 25 estates out of 290 which produces Cava exclusively from their own vineyards and they are a pioneer of organic viticulture in the region. Their sparkling wines sit in the top rank of Cava, and they also produce increasingly exciting still wines.

The Xarel.lo grapes come from the biodynamically farmed 1.5 hectare Josepeta vineyard, planted in 1987 in the Espiells zone, the best district for Xarel.lo. The vines are trained en Goblet, and the south-east facing vineyard has ideal sandy limestone soil.

The grapes are hand-harvested in small boxes to protect the integrity of the grapes, and enter the cellar via gravity. Very gentle pressing at low pressure with a short maceration, and an extraction of free-run juice of 45-50%, which represents the most elegant and subtle fraction of the must. Fermentation is started in small tanks at a controlled temperature then finished in the bottle, followed by 12 months lees ageing.

A lovely vibrant pet nat of great purity and definition, with lipsmacking lemon, white peach and orange oil notes with hints of fresh pastry. Effervescent, clean

mousse, crisp and refreshing – irresistible, but only very limited production.

