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L'Alba Al Turo, Ancestral-Pet-Nat 2018 Mas Goma 1724 SL, Penedès, Spain



eCommerce # 914605 | 11.5% alc./vol. | \$30.00

Pale yellow with golden glints. Fine bubbles, very well integrated carbonic acid. Very aromatic, fresh, primary notes of white flowers and apple with soft balsamic tones. Well structured and creamy with long pleasant aftertaste.

History & Terroir:

Mas Gomà estate is composed by an old 1724 manor, and even older 1135 little charming Sant Valentí church. 20 Ha of vineyards are in the mild and enchanting Penedès 50 km from the heart of Barcelona. This estate has unique characteristics to make long aging cavas due to its terroir with high calcareous component, its orientation and its old vines, over 60 years. Mas Gomà not part of any appellation and put efforts in a constant innovation that brought to Petnat range.

Vendrell family has 300y. winemaking history working for others. From 2009 father (famous Cava expert) & son finally realized their dream in creating the ultimate cava.



Vinification: perhaps the the oldest method **Pet-Nat or Methode Ancestral** dates back to 1531: the first fermentation is not completely finished when the wine is bottled, thus giving a naturally sparkling wine. Disgorging ~6 months after bottling. Minimal intervention in the winery. Mas Gomà use indigenous yeasts, non or low added sulfites, no filtration and no clarification.

Variety: Macabeu 100%

Residual sugar: 2 g/L (zero dosage)

Serving suggestion and food pairing: Serve at 11°C as an aperitif. Food versatile. Perfect match for all kinds of seafood, from calamari to baked or paella fish, white meat and fresh, semi-cured cheeses...