



## L'Alba Al Turo Rose, Ancestral-Pet-Nat 2019

Mas Goma 1724 SL, Penedès, Spain

eCommerce # 914621 | 10.1% alc./vol. | \$30.00

Organic



*Pale salmon-pink colour. Delicate bubbles with excellent stability. The aroma is very fresh and lively. Fresh red berries such as strawberries, raspberries and red cherry with a pink peach and a crunchy red apple in the background. Excellent structure, fresh and crisp, with excellent acidity and lively minerality.*

### 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:** Red Grenache 100%

**Residual sugar:** 2 g/L (zero dosage)

**Serving suggestion and food pairing:** Serve at 11°C as an aperitif. Ideal to enjoy on its own. Remarkably food versatile. Perfect match for appetizer with cheese, olives, sausages, bread with tomato, pizza or fresh pasta.