



VIÑEDOS EN PROPIEDAD  
FINCA MAS GATELL

- 2016 -

G.A.T.E.L.

- Ambrosia -

BRUT NATURE - RESERVA

BOT. NÚM. 4.517

# G · A · T · E · L · L

## AMBROSÍA

BRUT NATURE RESERVE 2016

**COUPAGE** *Macabeu, Xarel.lo and Parellada*

**VITICULTURE** *Ecological: Since 2015, in conversion. As of 2018 Ecological Certification (CCPAE)*

**BREEDING** *Fermented base wine in French oak barrels. Minimum aging: 30 months*

### ANALYTICS

<b>Alcoholic degree:</b>	12%
<b>Glucose / Fructose:</b>	0.5 gr/l
<b>Sulphurous free:</b>	18 mg/l
<b>Total sulfur:</b>	85 mg/l
<b>Volatile acidity:</b>	0.25 g/l
<b>Total acidity:</b>	4.7 g/l H <sub>2</sub> SO <sub>4</sub>
<b>pH:</b>	3.05

### CATA'S NOTES

**Bubble:** *fine, abundant forming a persistent crown*

**Color:** *pale yellow with greenish hues*

**Aroma:** *citrus fruits (lemon and grapefruit), tropical fruits (lychee and pineapple), ripe, balanced fruit, dried herbs; In the end, the vanilla and the roasting of the wood that reminds the coffee with balsamic aromas of fresh mint*

**Mouth:** *good acidity, tasty, ripe, long fruit.*

LIMITED PRODUCTION: 4517 ampolles