

LES VORANES 2019

BUFADORS

XAREL·LO 74% - MACABEU 26%

Les Voranes 2019, is the second vintage of the second sparkling wine of the intimate and family project from Ton Mata and Encarna Castillo, BUFADORS CELLER.

We have produced 8.028 bottles of Les Voranes 2019. The name Les Voranes, means the vineyards that are very close to the cellar, in Can Rossell de la Serra – Torrelavit – Alt Penedès. Are two vineyards of Xarel·lo and Macabeu, with moderately calcareous soils of frank-clay texture.

Les Voranes, is a Brut Nature sparkling Wine, made following a very special "interpretation" of the Traditional Method. Looking, in an extreme way, a very purist relationship with the "terroir". In this way, the second fermentation in the bottle is carried out with fermenting must from the vineyard itself. There are no added elements, no sugar, no commercial yeasts, no fining agents, no sulfites. In turn, it has not been filtered, nor stabilized by cold.

We believe a lot in bottle aging with the presence of "lees" and "carbonic" as enriching and protective natural elements of the wine that participate in the evolution and complexity of its aromas and flavors. For this reason, we have dared to produce a sparkling wine without added sulphites, with four years and nine months of aging.

All aging is carried out with a natural cork stopper and the "disgorging" is done manually without freezing.

In terms of rainfall and temperature, Vintage 2019 is very close to the average, with 563 l / m2, an average of over 500 l / m2. And the temperature around 15,7°C. We had wonderful rainfall during the fall, with around 270 l/m2 and 150 l/m2 during the spring, but a rare situation in July that normally is very dry and that year we had around 60 l/m2.

Harvest for making the base wine:	Macabeu	22/08/19. Manual harvest. Skin contact with the Macabeu grapes for 2 hours.
	Xarel·lo	02/09/19 and 14/09/19. Manual harvest
Harvest for the draft must:		01/10/19. Manual harvest.
Bottling or "tirage" date:		8/10/19
First "disgorgement" date:		29/06/22
Ageing:		31 months on the lees
Number of bottles made:		8.028

Alcoholic Grade:	10.5 % by vol	Acetic Acid:	0,34 g/l
Residual Sugar:	0,27 g/l	Total Sulphites:	< 4 mg/l
Total Acidity:	5,4 g/l AT	Free Sulphites:	< 4 mg/l