

## VINYA DEL RASCARÀ 2016

### BUFADORS

The "Vinya del Rascarà 2016" wine is the fourth vintage of an intimate and familiar project by Ton Mata and Encarna Castillo, called BUFADORS CELLER. From the 2016 vintage, we have produced 1.606 bottles (2013: 874 bottles. 2014: 2.575 bottles. 2015: 1.827). The vineyard is in the Alt Penedès, between Sant Sadurní d'Anoia and Torrelavit. It is a Xarel·lo vineyard, planted in 1999, in extremely calcareous soil, with the presence of small irregularly shaped calcium stones.

"Vinya del Rascarà" 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 five years and six months of aging. The "disgorging" takes place in April 2022, with 66 months of aging on bottle lees.

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

Vintage 2016, is the most extreme year for ever in our history. Warm year and less than 300 l/m2 of rainfall during all the season, a lot below the average, which is over 500 l / m2.

Harvest for making the base wine:	1 / 9 / 2016. Manual harvest.		
Harvest for the draft must:	5 / 10 / 2016. Manual harvest.		
Bottling or "tirage":	October 2016		
"Disgorgement" date:	29/04/2022. Manual without freezing		
Aging:	66 months on lees (5 years and 6 months)		
Number of bottles made:	1.606 bottles, all numbered		
Alcoholic Grade:	10.5% by vol	Acetic Acid:	0.6 g / l
Residual sugar:	<0.8 g / l	Total Sulphites:	<4 mg / l
Total Acidity:	7.1 g / l AT	Free Sulphites:	<4 mg / l