

ANCESTRAL 25

SPARKLING · MÉTHODE ANCESTRALE

A sparkling natural wine made using the méthode ancestrale, ***from a blend of red grapes (Cabernet Franc, Cabernet Sauvignon, Merlot) and white grapes (Muscat, Garnacha, Picapoll, Macabeo).***

Hand-harvested, spontaneous fermentation in bottle, hand-disgorged. Light and lively, with white fruit, Mediterranean flowers and a fresh citrus touch; a dry, saline finish with a distinct Mediterranean character. Limited production of 1,200 bottles.

750ml
12,4 Alc.% vol.

Wild fermentation
Unfined | Méthode Ancestrale
Handpicked organic grapes

About Vinyes Mas Pagès

Vinyes Mas Pagès is a small winery in the Empordà, on Spain's Costa Brava. We cultivate 3.5 hectares of vines without chemical pesticides or artificial fertilizers. From harvest to bottling, every wine is made on the property, reflecting our commitment to the land and small-scale winemaking.