



Himen Sparkling

SPARKLING

Biologically aged sparkling wine.

Limited production of around 500 bottles per year.

VARIETIES

100% Xarel-lo.

ELABORATION

Organic and biodynamic viticulture.

Méthode traditionnelle. Sparkling wine with biological aging: first fermentation in clay amphorae under flor, followed by second fermentation in bottle according to the traditional method. Disgorged on demand after a minimum of 24 months of aging.

Xarel-lo grapes from the estate vineyards at Can Mayol, Vilobí del Penedès, where the former air-raid shelter of the Spanish Civil War airfield now houses the cellars.

Vineyards located at 250 m above sea level, on calcareous clay soils. Manual harvest in small boxes to select only the healthiest grapes and handle them with the utmost care.

TASTING NOTE

View: Bright yellow with golden reflections. Fine bubbles forming a persistent crown.

Nose: Fresh and fruity, with notes of green almond, ripe apple, dried fruits.

Mouth: Fresh entry with good acidity. Creamy texture with saline and mineral undertones.

SERVICE TEMPERATURE

4-5 °C

PAIRING

Ideal with salted fish, oysters, and certain shellfish. Perfect as an accompaniment to savory appetizers.