

# MUSTILLANT BLANC

2021



**Grape varieties:** Parellada, Macabeo and Xarel·lo

**Vol.** 11%



**Production:** low-temperature fermentation of the free run juice only. We use the same yeasts for first and second fermentation to achieve a complete metabolism of the sugars and delicate, well-integrated sparkle.

**Impressions:** Mustillant reveals surprisingly fine bubbles that are almost imperceptible but essential to endowing this wine with its characteristic sensation of freshness. With its light and pleasant palate and floral and fruity character (daisies, green apples, lime peel), this wine is a must for the warm, summer weather.

**Moments:** after a walk on the beach or in the mountains, after a long day of meetings at work... Mustillant will add joy to any occasion. What's more, its fine bubbles and natural freshness make it the perfect thirst quencher. Enjoy it on its own or pair it with fresh dishes such as salads, seafood or grilled fish

## Ecology and sustainability

For us, wine is a way of feeling and sharing, of relating to our world and the environment around us. That is why we take great care of our vines by working our land in an ecological and biodynamic way. We also use sustainable practices in the winery, including a reduction in the weight of our packaging, which in turn reduces their carbon footprint during transport, and the use of renewable energies, such as solar energy. All this helps us to preserve the rich and varied ecosystem that is beneficial to the environment and, therefore, to the grapes we use to craft our wines.