



AZIMUT is the direction that the sailorman takes watching his path forward. The AZIMUT path it's to offer consumers a high quality Bio product. The AZIMUT route goes through buying grapes at a fair price from conscious grape growers and to elaborate them in our winery.

CAVA BRUT NATURE

"..., crispy, tapas, joyful, meals, always,..."

Grapes: Macabeu, Xarel·lo and Parellada.

Vineyards: grapes from different areas of the Penedès:

- *MARINA DEL GARRAF (coast):* Macabeu and Xarel·lo from the Bartra family (Masia la Serra).
- *CONCA DEL RIU FOIX (central):* Macabeu and Xarel·lo from Artur Freixedas and Parellada from the Colomer family (Heretat del Castellot estate).
- *COSTERS DEL MONTMELL (mountain):* Parellada from the Puig family (Gatalletes estate) and Josep Martí (Mas Pla).

Elaboration: traditional method ("champenoise methode").

Decollation: in the moment of the order. Printed on the back label.

Winery: elaboration in our own winery with the following commitment from the Suriol family:

- *Natural fermentation with the grapes own yeasts.*
- *No filtration or any other physical treatment.*
- *No addition of any chemical with the exception of sulfites at the moment of bottling at maximum 30ppm.*

Aging: more than 9 months in the bottle.

Approximate production: 150.000 bottles per year.

Temperature of service: 6-8°C.

Brut Nature: completely dry, without any added sugar.



All the AZIMUT products are 100% vegans (without any addition or trace of animal product), suitable for celiac and suitable for diabetics (without any added sugar).

All the AZIMUT products are 100% Bio according to the European Regulation CE 834/2007 certified by the CCPAE (Catalan council of the ecological agricultural production).