

Naturalment Brisat 2022

VINTAGE HARVEST: 2022 Hand-picked

ENTRY TO THE WINERY:

Small destemmer D.O. Terra Alta (Catalonia, Spain)

CONTROL OF MATURATION: GRAPE VARIETIES: Tasting and analytical (control of 100% White grenache, weight, % vol. potential and acidity)

TYPE OF WINE: White with fur PRODUCTION: 866 bottles of 750ml

%VOL LOT **BOTTLIING DATE** 14,0% L-2303 20/01/2023

ELABORATION:

A week before the harvest a pied de cuve is prepared in the vineyard, letting the wild yeast reproduce. When grapes enter the Winery, the stems are separated from the skins and juice. These last ones go to the stainless steel vat where the pied the cuve is added. The fermentation is carried out at low temperature with skin contact. When the fermentation finishes it is left with skin contact until it is pressed. Before bottling the wine is clarified and lightly filtered, therefore sediments may form.

















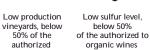
aging

















the Biosphere

below 50%