

Naturalment Brisat 2023

VINTAGE

2023

AREA:

D.O. Terra Alta (Catalonia, Spain)

GRAPE VARIETIES:

100% White grenache,

NUTRITIONAL INFORMATION:

321,04 kJ / 76,68 kcal

HARVEST:

Hand-picked

ENTRY TO THE WINERY:

Small destemmer

CONTROL OF MATURATION:

Tasting and analytical (control of weight, % vol. potential and acidity)

PRODUCTION:

2.000 bottles of 750ml

%VOL

14,0%

LOT

L-2402

BOTTLING DATE

14/02/2024



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 de 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.



Wild yeast



Spontaneous fermentation



Starter in the vineyard



No aging



We recommend tasting it at 10°C



Crop of dry land



Hand-picked



Low production vineyards, below 50% of the authorized



Low sulfur level, below 50% of the authorized to organic wines



Suitable for vegans



Reserve from the Biosphere