

# Serendipity Late Harvest 2023

**VINTAGE**  
2023

**HARVEST:**  
Hand-picked

**AREA:**  
D.O. Terra Alta  
(Catalonia, Spain)

**ENTRY TO THE WINERY:**  
Small destemmer

**GRAPE VARIETIES:**  
100% Red grenache,

**CONTROL OF MATURATION:**  
Tasting and analytical (control of weight, % vol. potential and acidity)

**NUTRITIONAL INFORMATION:**  
503,59 kJ / 120,28 kcal

**PRODUCTION:**  
750 bottles of 500 ml

%VOL	RESIDUAL SUGAR	LOT	BOTTLING DATE
17,5%	45,6 g/L	L-24T2	13/02/2024

## ELABORATION:

We do a “pie de cuvée” in the vineyard, we harvest 50 kg of grapes, break them up and leave them in a stainless steel jar in the vineyard until the spontaneous fermentation starts.

When the “pie de cuvée” is fermenting tumultuously, we take it to the winery and start multiplying the native yeast until we have enough volume to start the fermentation for the whole volume which is kept at a low temperature.

Five days after the “pie the cuvée”, we harvest the grapes and bring them into the winery. We introduce them into a stainless steel vat and crush them, leaving the skins, juice and stems. When everything is crushed the “pie de cuvée” is added. When the fermentation stops, the wine is pressed. The wine is left on fine lees for 4 months. To finish, it is filtered lightly before bottling, sediments may be formed.



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



SO2 43mg/L Maximum allowed 150 mg/L



Reserve from the Biosphere