

Naturalment Ànfora 2022

VINTAGE
2022

HARVEST:
Hand-picked

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

ENTRY TO THE WINERY:
Small destemmer

GRAPE VARIETIES:
100% White grenache,

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

TYPE OF WINE:
Amphora-raised white

PRODUCTION:
684 bottles of 750ml

%VOL
14,0%

LOT
L-2301

BOTTLING DATE
20/01/2023



ELABORATION:

A week before the harvest a pied de cuve is prepared in the vineyard, letting the wild yeast reproduce. When the grapes enter the winery, they are left in contact with the skins at a low temperature for 24h. Afterwards it is pressed and inoculated with the pied de cuve. The fermentation and ageing is done in a terracotta amphora during 4 months. During this time the lees are kept in movement. Before bottling the wine is clarified and lightly filtered, therefore sediments may form.

