

Naturalment Ànfora 2023

VINTAGE

2023

AREA:

D.O. Terra Alta (Catalonia, Spain)

GRAPE VARIETIES:

100% White grenache,

TYPE OF WINE:

Amphora-raised white

HARVEST:

Hand-picked

ENTRY TO THE WINERY:

Small destemmer

CONTROL OF MATURATION:

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

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.



Wild yeast



Spontaneous fermentation



Starter in the vineyard



4 months



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 of organic wines



Suitable for vegans



Reserve from the Biosphere