

Naturalment Blanc 2019

VINTAGE
2018

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:
Young white (no oak)

PRODUCTION:
2.238 bottles of 750ml

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 is carried out in a stainless steel vat. Before bottling the wine is clarified and lightly filtered, therefore sediments may form.

TASTING NOTE:

Deeper colored, a light pink hue. The nose more open, this wine is more aromatic, with more fruit and spiciness. On the palate fuller bodied, richer and rounder, quite powerful. The finish is intense and long, but with a remarkable freshness created by the salinity of the wine.



Wild yeast



Spontaneous fermentation



Starter in the vineyard



No aging



We recommend tasting it at 10°C



Crop of dry land



Hand-picked



Production 2.238 bottles of 750 ml



SO2 19mg/L Maximum allowed 150 mg/L



SO2 43mg/L Maximum allowed 150 mg/L



Reserve from the Biosphere