

Naturalment Blanc 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:
No oak white

PRODUCTION:
3.402 bottles of 750ml

%VOL
13,5%

LOT
L-2304

BOTTLING DATE
19/01/2023

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

TASTING NOTE:

Interesting, slightly color between amber and pinky. Nose a bit phenolic, yet clean and precise. Firm on the palate with tannins and a balanced acidity level. Complex with some yellow apple, a zesty and mineral character, a light nutty sensation. Remarkably long finish in which spiciness and well-dosed tannins make you want to take another sip.



ls

Wild yeast

fe

Spontaneous fermentation

pc

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