

# Naturalment Brisat 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:**  
White with fur

**PRODUCTION:**  
866 bottles of 750ml

**%VOL**  
14,0%

**LOT**  
L-2303

**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 grapes enter the Winery, the stems are separated from the skins and juice. These last ones go to the stainless steel vat where the pied de cuve is added. The fermentation is carried out at low temperature with skin contact. When the fermentation finishes it is left with skin contact until it is pressed. Before bottling the wine is clarified and lightly filtered, therefore sediments may form.

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 organic wines



Suitable for vegans



Reserve from the Biosphere