

Naturalment Maloláctica 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:
Malolactic white

PRODUCTION:
390 bottles of 750ml

%VOL
14,0%

LOT
L-2302

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 is done in French oak barrel. When the alcoholic fermentation has finished, the malolactic fermentation starts spontaneously. It is aged in barrel for 4 months with frequent batonage. Before bottling the wine is clarified and lightly filtered, therefore sediments may form.

