

Naturalment Maloláctica 2023

VINTAGE

2023

AREA:

D.O. Terra Alta (Catalonia, Spain)

GRAPE VARIETIES:

100% White grenache,

TYPE OF WINE:

Malolactic white

HARVEST:

Hand-picked

ENTRY TO THE WINERY:

Small destemmer

CONTROL OF MATURATION:

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

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.



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 organic wines



Suitable for vegans



Reserve from the Biosphere