

Naturalment Pansificat 2019

VINTAGE
2018

HARVEST:
Hand-picked

AREA:
Terra Alta (Catalonia, Spain)
Without D.O.

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:
80 bottles of 500ml

ELABORATION:

The grapes are harvested early on and spread out on “straw mats” for three weeks so they dry out. During the second week a pied de cuve is prepared in the vineyard using the grapes’ wild yeast. The raisins are collected and pressed. The juice is fermented in a stainless steel vat and inoculated with the pied de cuve. The fermentation stops naturally when the yeast can’t survive due to the alcohol concentration.

TASTING NOTE:

Gold to amber, deep colored. Developed nose with clear ageing effects and oak influence, very complex. Overripe yellow plums, bruised apple, overripe pear, yeast, vanilla, cedarwood, flor, maggi, umami. On the palate a rich and sweet wine, full bodied, with balanced acidity, alcohol present, ripe and overripe, even preserved fruits. Peach, pineapple, honey, quince, toast, vanilla, white raisins, resinous, oxidation, medicinal, slightly volatile. Excellent balance, length and complexity. An intriguing, interesting and delicious sweet wine!



ls

Wild yeast

fe

Spontaneous fermentation

pv

Starter in the vineyard



No aging



We recommend tasting it at 10°C



Crop of dry land



Hand-picked



Production 80 bottles of 500 ml



SO2 15mg/L Maximum allowed 150 mg/L



SO2 43mg/L Maximum allowed 150 mg/L



Reserve from the Biosphere