

Naturalment Pansificat 2023

VINTAGE

2023

AREA:

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

GRAPE VARIETIES:

100% White grenache,

NUTRITIONAL INFORMATION:

597,21 kJ / 142,64 kcal

%VOL

18,0%

RESIDUAL SUGAR

79,6 g/L

LOT

L-24T1

BOTTLING DATE

17/01/2024

HARVEST:

Hand-picked

ENTRY TO THE WINERY:

Small destemmer

CONTROL OF MATURATION:

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

PRODUCTION:

829 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!



Wild yeast



Spontaneous fermentation



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