

# ORIGEN CLOS DELS EIXAMS

Vinatge : 2019  
Appellation : DO Penedes  
Area : Ordal  
Soil : Calcareous  
Bland : 100% Malvasia de Sitges  
Total production : 650 bottles

Malvasia de Sitges is one of the native varieties in Penedes.  
It's a white grape, originally from Sitges. The vines are cultivated on terraces facing to the Mediterranean sea.  
In 18c, there were 17ha of vineyards of Malvasia out of total 3000ha in Penedes. Malvasia de Sitges had never been the main player of viticulture in Penedes, but the most expensive variety.  
However after phylloxera, all the vineyards in Sitges were turned into hotels, bars, restaurants accepting demands of tourism.  
Actually there are only 1,5ha of vineyard in Garraf area.  
Although there are many winemakers who are in love with this variety and working hard to recover its plantation surface.  
The skin of the grapes are suntanned in deep orange colour.  
Knife sharp acidity, splendid stone fruit aroma. Very easy to get oxidized so it used to use for fortified wines, such as mistela or desert wines.



## Origen

All the vines are planted in 2011 on one plot. Total 0,45ha.  
The plots are located on a hillside with light slope. Its yield is 3500kg/ha.

## Viticulture

100% Organic with certificate.  
No ploughing in order to keep the life, micro diversity (in soil) and structure (soft like a sponge). Albert adds compost made with biodynamic philosophy only when it's necessary. Pesticides or herbicides are never sprayed. During summer, Albert do green harvest and canopy control selecting the best grapes and keep the good exposition to the sun and space for the wind.

## Vinification

After a strict ripeness control, only selected grapes are hand picked and transported to the cellar in cases of 15kg capacity.  
Before take the grapes into the cellar, they are stored in a fridge at 5-6C for 24h.  
Destemmed and light press.  
Keep the free run juice with lees in a SST for 24h keeping the temperature low to decant.  
Extract only liquid and rack into a chestnut wood barrel (500lit capacity). Fermentation with natural yeast.

## Elevage

On lees ageing for eight months with battonages. Bottling after a light filtering. Bottle ageing for six months.

Alc : 12,81%vol  
So2 : 5mg/lit (free), 21mg/lit (total)  
Total acidity : 6,50gr/lit  
pH : 3,07

