



**D.O:** *Penedès*

**Vinatge:** *2018*

**Zone:** *Ordal*

**Production:** *788 bottles 0,75l*

**Soil:** *Calcareous*

**Varieties:** *Xarel·lo 60%*  
*Macabeu 40%*

**Origin:** All grapes come from a two small plots, one of 37-year-old xarel·lo, and another of 68-year-old old macabeu. Planted with a light slope. With a 1,2x2,8m plantation framework and an average of production of 3000kg/ha.

**Viticulture:** Following the concepts of the ecological viticulture, vineyards are not tilled. They are only fertilized in very required cases with organic fertilizers (biodynamic compost). Pesticides and weed-killers are not used. During the summer green works are done; green shoots which are not useful are moved away, vine side-shoots are eliminated and a little defoliate is done if the vintage requires it. We always try to respect fully the nature.



**Vinification:** After undergoing strict processes of maturation, we proceed to harvest manually in 15kg boxes. After, our grape collectors select the grapes in the vineyard. Before entering the cellar, the grapes spend 24 hours refrigerated until they reach a temperature of 5-6 degrees. Afterwards, the stem of the grapes is removed and they are pressed; later, we do a static sedimentation of 24 hours at a cold temperature. Then, it is introduced in stainless steel tanks where it will ferment with natural and homegrown yeast that comes from our own vineyards. At the end of the fermentation process, we bottle and the fermentation ends in the bottle.

**Agging:** During 42 months in the bottle and in contact with its fermentation yeast.

**Analysis:**

*Alcohol: 10.5 %vol.*

*SO<sub>2</sub> L/T: 9/ 21*

*AVR: 0.45 g/L*

*Total Acidity : 6.2g/l*

*PH: 3,23*