



El Picapedrer

D.O: *Penedès*

Production: *663 bottles 0,75l*

Vintage: *2016*

Soil: *Franc-Calcareous*

Zona: *Ordal*

Varieties: *Macabeu 100%*

Origin: All grapes come from a 0,58 hectares single vineyard plot which was born 67 years ago, formed with 3 terraces in a light slope within the margins made from the typical dry stone of the region. With a 1,2x2,8m plantation framework and an average production of 3500kg/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 summer the green works are carried out, where the excess shoots are removed several times, in order to regulate the production and leave the grapes with a good exposure. The vine side-shoots are also removed, and a little defoliate is done by the shadowy part of the vineyard.



Vinification: After passing strict maturation controls, we proceed to do the handmade grape harvest and put them in 15kg boxes. Then, our collectors select grapes in the vineyard. Before the entrance of the grapes in the wine cellar, they remain 24 hours in a freezer until grapes reach a temperature of 5-6 degrees. Later, grapes are stemmed and the grapes are slightly pressed, only the flower most; we make a 36 hours static sedimentation in cold and then it is introduced into 500 litre barrel (chestnut tree) where it will ferment with natural and native leavenings coming from our own vineyards. The wine is strained very slightly and, finally bottled. Not use any chemicals, only small doses of sulphites.

Aging: 7 months in chestnut barrels, on its fine lees making periodic *battonages*.

Analysis:

Alcohol: 13,2% vol.

SO2 L/T: 8 / 39

AVR: 0.67 g/L

Total acidity: 5.6 g/L T

PH: 3,24