



L'Antana

D.O: *Penedès*

Zone: *Ordal*

Vintage: *2012*

Production: *3272 bottles 0,75l*

Soil: *Calcareous Clay*

Varieties: *Merlot 100%*

Origin: All grapes come from a single 0,45 hectare plot which was born 30 years ago. Planted in two terraces with a light slope. With a 1,2x2,8m plantation framework and an average of production of 5000kg/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 in July we do the grape harvest "in green", that means making the 50% of grapes fall down so that the sugar's and mineral substances' concentration improve. This fact will give more character and personality to our wine. These restrictive practices of production help us to obtain the maximum expression of the terroir. We always try to respect fully the nature.



Winemaking: After passing strict maturation controls, we proceed to do the handmade grape harvest and put them in 10kg boxes. Then, our collectors select grapes in the vineyard. Before the entrance of the grapes in the wine cellar, they remain 48 hours in a freezer until grapes reach a temperature of 5-6 degrees. Later, grapes are stemmed, trampled and put in stainless steel buckets where grapes will macerate in cold during 4 to 6 days. Afterwards, grapes will ferment with natural and native leavenings coming from our own vineyards. Not use any chemicals, only small doses of sulphites.

Aging: From 12 months, inside french oak barrels of very thin grain and middle roasting. Barrels are new, of one, two and three wines in order to keep the fruit. Finally remains 3 years in bottle.

Analysis:

Alcohol: 14,8 % vol. Total acidity: 4.2 g/L

PH: 3,55 AVR: 0.91 gr/L

SO2 L/T : 14 / 54