



L'OBLIT

D.O: *Penedès*

Production: *1540 bottles of 0,75l*

Vintage: *2016*

Soil: *Sandy-Calcareous*

Zone: *Sant Pau d'Ordal*

Varieties: *Sumoll 100%*

Origin: All grapes come from a single 0,73 hectares plot which was born 63 years ago. Planted in two terraces. Very special soil, poor, sandy and very calcareous. With a 1,2x2,6m plantation framework and an average of production of 2500 kg/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 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 10kg boxes. Our collectors select grapes in the vineyard. Before the entrance of the grapes in the wine cellar, they remain 14 hours in a freezer until the grapes reach a temperature of 5-6 °C. Later, grapes are stemmed, trampled and put in stainless steel buckets where grapes will macerate in cold during 7 days, with the presence of natural and native leavenings coming from our own vineyards which will allow us to obtain the maximum expression of the terroir, the vineyard and the grape variety.

Aging: From 7 months in 425 and 500 litres chestnut barrels, within medium toast burning.

Analysis:

Alcohol: 13,1 % vol.

SO2 L/T: 9/ 48

AVR: 0.8 g/L

Total acidity T : 6,8 g/l

PH: 3,19