



LA
FORASTERA

D.O: *Sense D.O*

Vintage: *2016*

Zone: *Subirats*

Production: *2339 bottles 0,75l*

Soil: *Franc-Calcareous*

Varieties: *Merlot 100%*

Origin: All grapes come from a single 0,55-hectare plot which was born 32 years ago. Planted in two terraces with a light slope. Very special soil, poor, frank and calcareous. With a 1,2x2,6m plantation framework and an average of production of 4500kg/ha.

Viticulture: Following the concepts of the ecological viticulture, vineyards are not tilled looking only more alive, with more biodiversity and spongier. 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 in order to regulate production and leave the grapes with good exposure. The stem shoots are also removed and a light pruning is done on the shady part of the vineyard.



Winemaking: 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, 80% of the grapes are stemmed, trampled and 20% of whole grapes put in stainless steel buckets where grapes will macerate in cold during 15 days. Afterwards, grapes will ferment with 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 variety.

Aging: From 8 months in 500 and 225 liters French oak barrels, within medium toast burning.

Analysis:

Alcohol: 13,3 % vol.

SO₂ L/T: 6 / 18

AVR: 0.8 g/L

Total Acidity: 6,15g/l

PH: 3,57