



**D.O:** *Penedès*

**Production:** *2214 bottles 0,75l*

**Vintage:** *2017*

**Soil:** *Calcareous*

**Zone:** *Ordal*

**Varieties:** *Xarel·lo 95% Red Xarel·lo 5%*

**Origin:** All grapes come from a 3 little vineyards plot which was born 75-83 years ago. Planted with a light slope. With a 1,2x2,8m plantation framework and an average of production of 4000kg/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 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 pressed; then we make a 36 hours static sedimentation in cold and then it is introduced into stainless steel tanks 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:** 4 months, on its fine lees making periodic *battonages*. Finally remains 6 months in bottle.

**Analysis:**

*Alcohol: 13,5 % vol.      Total acidity T : 5.8 g/L*  
*SO2 L/T : 8 / 40          PH: 3,13*  
*AVR: 0.38 g/L*