



# DOLÇ

**D.O:** *Penedès*

**Vintage:** *2015*

**Zone:** *Ordal*

**Production:** *760 bottles 0,37,5l*

**Soil:** *Calcareous*

**Varieties:** *Albariño 100%*

**Origin:** All grapes come from a single 0,15 hectare plot which was born 12 years ago. Planted with a light slope. With a 1,2x2,8m plantation framework and an average of production of 1500kg/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, when the grapes are 50% affected by botrytis, 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 225 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:** 12 months, inside (**chestnut tree**) barrel 225l, on its fine lees making periodic *battonages*. Finally remains 2 years in bottle.

**Analysis:**

*Alcohol: 15.11%vol.*

*SO<sub>2</sub> L/T: 11/67*

*AVR: 1.64 g/L*

*Total Acidity : 7.4g/l*

*PH: 3,11*