



Vi de Vila PORRERA blanc 2019

VARIETIES: 60% White Grenache, 20% White Picapoll, 15% Pedro Ximenez, and 5% other varieties.

VINIFICATION: Harvest is done by hand using 12-kg boxes. All the varieties are destemmed and go directly into the press. The must is kept at 5°C for 24 hours to make racking easier. Alcoholic fermentation is done in a stainless steel tank. No malolactic fermentation.

AGEING: 100% in French oak used barrels. Ageing is around 8 months. Then, the wine is bottled and aged in bottles for 3 years.

BOTTLING: June 2020 (9.583 75-cl bottles and 52 magnum bottles)

OENOLOGISTS: Adrià Pérez and Marc Pérez.

VINEYARDS: Vineyards owned by the members of the cooperative of Porrera. 22 different vineyards of young vines (from 7 to 60 years old)