

VARIETIES

50% Sumoll
50% Garnatxa Negra

VINEYARDS

Cal Feset vineyards
Calcareous soils with clayey texture
Year of planting: 1976
Training in goblet and trellis
Surface area: 1.6 ha
Production: 4,200 kg / ha
organic viticulture

VINTAGE

The 2018 vintage began with a drier and colder than usual autumn. With the arrival of winter also came rain. During the winter months it rained 216 mm (average of the last 25 years is less than 100 mm). Due to the cold during this period, bud break was late. The spring continued to be very rainy, with 212 mm of rainfall, which led to plant recovery, good vegetative growth and high fungal pressure, especially downy mildew. Right at flowering, the most sensitive period for mildew and powdery mildew, it rained every day. Working with phytotherapy, biological control and very low doses of copper, we managed to control the fungi. In August, we had the highest temperatures ever recorded on the farm, reaching 40 °C on August 4. This caused the cycle to be brought forward a few days. During the harvest, the temperature was rather cool and we had 4 days of rain. We carried out a very rigorous selection of grapes in the vineyard. During the entire crop year, we had a high rainfall of 654.9 mm (average of the last 20 years is 517.8 mm and that of the last 3 years of drought is 387.8 mm). The average temperature was 15.2 °C, similar to the average of the last 20 years.

VINIFICATION

Harvested in 15 kg boxes. Meticulous selection of grapes in the vineyard. Stemmed and lightly crushed. Spontaneous fermentation with autochthonous yeasts of the vine for 15 days separately with their skins in Inox and amphora. During fermentation we make light pigeages to wet the cap without extracting too much tannin. Bleeding without pressing the paste. Spontaneous malolactic fermentation in stainless steel tanks. Then aged for 8 months in barrels. Bottled and aged for at least 8 months in bottle. Not filtered or stabilized. We use low doses of sulfites.

Alcohol content 13.41% vol.

Total acidity of 4.6 g / L expressed in tartaric acid.

pH 03:43

Residual sugars <0.5 g / L

Volatile acidity 0.50 g / L

Total sulfur 35 mg / Ln

N. ° bottles 5,233

