



L'Enxaneta

Costers de l'Anoia-La Vella

Soil Formation: Miocene	High: 302-306 m
Soil Composition: Clay, stoneware and conglomerated.	Cultivable Land and Planting Year: 0,35 Ha / 2012
Orientation: Northeast	Grape Varieties: White Xarello 100%

Viticulturw

Regenerative agriculture, manual harvest in boxes of 15Kg on August 24th, 2021.

Winemaking

Maceration at a controlled (15-20°C) in stainless steel vats, pressing on the nine day of the maceration and keep going alcoholic and malolactic fermentation in 500l chestnut barrels until bottling date.

Date Bottling is Mars 28th, 2022.

Wine without additives.

Tiraje

507 bottles, handmade sealed and presented in boxes of six 75cl bottles.

56 bottles, handmade sealed and presented in boxes of three 150cl bottles.

Analysis

Alcohol: 11,20% vol.	ATTand AVA: 5,66g/l; 0,42g/l
pH: 3,36	Fructose/Glucose: 0g/l
Total and free SO2: 11mg/l; 5mg/l	Malic acid and Lactic: 0g/l, 0,80g/l