



La Sort-Costers de l'Anoia

Soil Formation: Miocene	High: 295m
Composition: Conglomerates and clay-chalk loam	Cultivable Land and Planting Year:: 0,7 Ha / 1975
Orientation: Southwest	Grape Varieties: Parellada 100%

Viticulture

Regenerative agriculture, manual harvest in boxes of 15Kg on September 2th, 2021.

Winemaking

Destemmed and direct press.
Spontaneous fermentation at a controlled (15-19°C) in oak barrel.
Date Bottling is September 20th, 2021.
Date Disgorging is May 5th, 2022.
Wine without additives.

Bottling

248 bottles, handmade sealed and presented in boxes of six 75cl sparkling wine bottles.

Analysis

Alcohol: 8,5% vol.	ATT and AVA: 6,72 g/l; 049g/l
pH: 3,11	Fructose/Glucose: 0,0 g/l
Total and free SO2: 4mg/l; 4mg/l	Malic acid and Lactic: 0,0g/l; 0,82g/l