

# Mai Mai no

## Cal Felip-La Granada-Catalonia

<b>Formation:</b> Miocene	<b>High:</b> 272m
<b>Composition:</b> Texture loam, clay loam, mixed with calcareous and stoneware rock and shale	<b>Cultivable Land and Planting Year:</b> 2Ha / 1996
<b>Orientation:</b> Southeast	<b>Grape Varieties:</b> Ull de Llebre 100%

## Viticulture

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

## Winemaking

Spontaneous fermentation at a controlled (20-24C) in stainless steel vats, bleeding on the tenth day of the maceration and alcoholic and malolactic fermentation in 500l Chestnut barrels to finish.

Seven month holding in 500l Chestnut barrels, and aging and maturation until bottling date.

Date Bottling is March 28<sup>th</sup>, 2022.

Wine without additives.

## Bottling

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

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

## Analysis

<b>Alcohol:</b> 11,00 % vol.	<b>ATT:</b> 4,91 g/l
<b>pH:</b> 3,56	<b>Sugar:</b> 0,00 g/l
<b>Total and free SO2:</b> 16mg/l; 9mg/l	<b>Malic acid and AVA:</b> 0,0g/l; 0,35g/l

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