



Sense Manies <sup>Blanc!</sup>

### La Sort i la Vella-Costers de l'Anoia

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| <b>Soil Formation:</b> Miocene                                    | <b>High:</b> 286-306m  |
| <b>Soil Composition:</b> Clay loam with gravel, marl and lutites, | <b>Cultivable Land and Planting Year</b> 2Ha / 1975-2005       |
| <b>Orientation:</b> Southeast/Northeast                           | <b>Grape Varieties:</b> Macabeu 56%; Parellada 37%; Xarello 7% |

### Viticulture

Regenerative agriculture, manual harvest in boxes of 15Kg on August 23<sup>th</sup>, 2021; August 24<sup>th</sup>, 2021 and September 2<sup>th</sup>, 2021

### Winemaking

Part of macerate grape and part immediate pressing after grapes have been destemmed.  
Spontaneous fermentation at a controlled (15-19°C) in stainless steel vats.  
Holding with its lees until the date bottling.  
Date Bottling is July 18<sup>th</sup>, 2022.  
Wine without additives.

### Bottling

2250 bottles, handmade sealed and presented in boxes of 6 bottles 75cl.

300 bottles, handmade sealed and presented in boxes of 3 bottles 150cl

### Analysis

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| <b>Alcohol:</b> 10,5% vol.                         | <b>ATT i AVA:</b> 6,78 g/l i 0,71g/l           |
| <b>pH:</b> 3,18                                    | <b>Fructose-Glucose:</b> 0,0 g/l               |
| <b>Total and free SO<sub>2</sub>:</b> 4mg/l; 4mg/l | <b>Malic acid and Lactic:</b> 0,0g/l i 0,55g/l |