



Sense Manies ^{Negre!}

La Sort, la Vella i el Poble-Costers de l'Anoia

Soil Formation: Miocene	High: 250-306m
Soil Composition: Clay loam with gravel, marl and lutites,	Cultivable Land and Planting Year 2Ha / 1975-2005
Orientation: Southeast/Northeast/Southwest	Grape Varieties: Macabeu 49%; Parellada 33%; Ull de llebre 12%; Xarello 6%

Viticulture

Regenerative agriculture, manual harvest in boxes of 15Kg on August 23-24th and September 2th 2021

Vinification

Part macerated grapes and part immediate white grape 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 June 13th, 2022.
Wine without additives.

Bottling

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

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

Analysis

Alcohol: 10,5% vol.	ATT i AVA: 6,54 g/l i 0,66g/l
pH: 3,19	Fructose-Glucose: 0,0 g/l
Total and free SO2: 6mg/l; 5mg/l	Malic acid and Lactic: 0,0g/l; 0,70g/l