



# el Murruri

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

<b>Soil Formation:</b> Miocene	<b>Altitude:</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 Varietals:</b> Parellada 50% Macabeo 50%

## Viticulture

Organic and biodynamic viticulture, manual harvest in boxes of 15Kg on September 16<sup>th</sup>, 2019 and September 26<sup>th</sup>, 2019.

## Vinification

Immediate pressing after grapes have been destemmed.  
Spontaneous fermentation at a controlled (15-19°C) in stainless steel vats.  
Date Bottling is October 9<sup>th</sup>, 2019.  
Date Disgorging is February 22<sup>th</sup>, 2023.  
Sparkling wine without additives.

## Bottling

Two thousand and twenty-three numbered bottles, handmade sealed and presented in boxes of six 75cl bottles.

## Analysis

<b>Alcohol:</b> 9,5% vol.	<b>ATT:</b> 6,99 g/l
<b>pH:</b> 3,14	<b>Residual Sugar:</b> 6,0 g/l
<b>Total and free SO2:</b> 15mg/l; 5mg/l	<b>Malic acid and AVA:</b> 0,0g/l; 0,35g/l