



# mestissa

## La Plana Vella: Pacs del Penedès

<b>Soil Formation:</b> Miocene	<b>Altitude:</b> 285-290m
<b>Soil Composition:</b> Clay loam, with presence of marl and shale	<b>Cultivable Land and Planting Year:</b> 0,77 Ha / 1989
<b>Orientation:</b> Southwest	<b>Grape Varieties:</b> Macabeu 100%

## Viticulture

Organic viticulture, manual harvest in boxes of 15Kg on September 12<sup>th</sup>, 2019.

## Vinification

Skin maceration at a controlled (10-15°C) in stainless steel vats, punching down performed by hand daily, pressing on the fourth day of the maceration and alcoholic and malolactic fermentation in 225l French oak barrels to finish.

Ageing in 225l French oak barrels until bottling date.

Date Bottling is July 9<sup>th</sup>, 2020.

Orange wine without additives.

## Bottling

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

30 numbered bottles, handmade sealed and presented in boxes of three 150cl bottles.

## Analysis

<b>Alcohol:</b> 12,36 % vol.	<b>ATT:</b> 5,76g/l
<b>pH:</b> 3,44	<b>Residual sugar:</b> 0,00 g/l
<b>Total and free SO2:</b> 39mg/l; 7mg/l	<b>Malic acid and AVA:</b> 0,19g/l i 0,74g/l