

RED WINE MAI MAI NO 2022

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Nutritional information

Ingredients: Grapes and sulphites from own fermentation

Values/100mL			
Energy	351,28	84,79	KJ/Kcal
Total fat	0,00	0,00	g
Saturated Fat	0,00	0,00	g
Total carbohydrate	12,12	12,12	g
Total sugar	0,01	0,01	g
Total alcohol	12,11	12,11	g
Protein	0,00	0,00	g
Salt	0,00	0,00	g

100ml: E=339,10KJ / 81,85Kcal



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Technical information

Cal Felip-La Granada-Turons de Vilafranca

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

Viticulture

Regenerative agriculture, manual harvest in boxes of 15 Kg on August 10th, 2022

Winemaking

Spontaneous fermentation at a controlled (20-24C) in stainless steel vats
Static maahing, bleeding on the fifth day, fermentation in 500l Chestnut barrels to bottling
Date Bottling is July 17th, 2023
Wine without additives

Bottling

550 bottles presented in boxes of six 75cl bottles.

45 bottles presented in boxes of three 150cl bottles.

Analysis

Alcohol: 12,11 % vol.	ATT and AVA: 6,06 g/l; 0,79 g/l
pH: 3,61	Sugar: 0,05 g/l
Total and free SO2: 12 mg/l; 7 mg/l	Malic acid and Lactic: 0,05 g/l ; 1,52 g/l



Recommendations



WINE_{in}**MODERATION**

ELEGIR | COMPARTIR | CUIDAR

Alcohol abuse is dangerous for your health

Always drink in moderation



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