

WHITE WINE MESTISSA 2022

- **Nutritional information**
- **Technical information**
- **Recommendations**



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Nutritional information

Ingredients: Grapes and sulphites from own fermentation

| Values/100mL | | | |
|--------------------|--------|-------|---------|
| Energy | 328,37 | 79,26 | KJ/Kcal |
| Total fat | 0,00 | 0,00 | g |
| Saturated Fat | 0,00 | 0,00 | g |
| Total carbohydrate | 11,33 | 11,33 | g |
| Total sugar | 0,01 | 0,01 | g |
| Total alcohol | 11,32 | 11,32 | g |
| Protein | 0,00 | 0,00 | g |
| Salt | 0,00 | 0,00 | g |

100ml: E=328,37KJ / 79,26Kcal



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Technical information

La Sort-Canaletes-Costers de l'Anoia

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

Viticulture

Regenerative agriculture, manual harvest in boxes of 15Kg on August 14th, 2022.

Vinification

Skin maceration at a controlled (15-20°C) in stainless steel vats
Pressing on the fourth day of the maceration and finish fermentation in 500l French oak barrels and chestnut barrels to bottling
Date Bottling is Mars 21th, 2023
Wine without additives

Bottling

1126 bottles presented in boxes of six 75cl bottles.

45 bottles presented in boxes of three 150cl bottles.

Analysis

| | |
|---|--|
| Alcohol: 11,32 % vol. | ATT i AVA: 7,24 g/l; 0,89 g/l |
| pH: 3,22 | Residual sugar: 0,05 g/l |
| Total and free SO2: 7 mg/l; 6 mg/l | Malic acid and AVA: 0,05 g/l i 0,62 g/l |



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Recommendations



WINE_{in}**MODERATION**

ELEGIR | COMPARTIR | CUIDAR

Alcohol abuse is dangerous for your health

Always drink in moderation



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