

RED WINE SENSE MANIES 2022

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Nutritional information

Ingredients: Grapes and sulphites from own fermentation

Values/100mL			
Energy	339,10	81,85	KJ/Kcal
Total fat	0,00	0,00	g
Saturated Fat	0,00	0,00	g
Total carbohydrate	11,70	11,70	g
Total sugar	0,01	0,01	g
Total alcohol	11,69	11,69	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

La Sort, la Vella i el Poble-Canaletes-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: Ull de llebre 40%; Xarel·lo 31%; Macabeu 16%; Parellada 13%

Viticulture

Regenerative agriculture, manual harvest in boxes of 15Kg on August 10-14-17 and 25th 2022

Vinification

Part macerated grapes and part immediate pressing
Spontaneous fermentation at a controlled (15-19°C) in stainless steel vats.
Holding with its lees until the date bottling.
Date Bottling is July 17th, 2023
Wine without additives.

Bottling

1333 bottles presented in boxes of six 75cl bottles.

Analysis

Alcohol: 11,69% vol.	ATT i AVA: 6,35 g/l ; 0,73 g/l
pH: 3,37	Fructose-Glucose: 0,05 g/l
Total and free SO2: 8 mg/l; 6 mg/l	Malic acid and Lactic: 0,05 g/l; 0,87 g/l



Recommendations



WINE_{in}**MODERATION**

ELEGIR | COMPARTIR | CUIDAR

Alcohol abuse is dangerous for your health

Always drink in moderation



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