

## VEGA AIXALÀ Emma Albarinyo 2017 - NATURAL wine

Owner & location of the vineyard	Vega Aixalà - Vilanova de Prades (Tarragona) Spain
Winery name origin	Vega Aixalà is the family surname
Age of grapevine	15 years old
Type of soil	Black slate stone
Total vineyard measure	10,60 ha. in Vilanova de Prades
Weather	Dry and continental climate with low level precipitation and extreme temperature variations between day and night, especially in summer.
Type of agriculture	Organic, treated with dust sulphur 4/5 times/year
Certification	Vineyard certified by CCPAE - Organic agriculture <b>NATURAL wine &amp; Vegan wine 100%</b>
Wine name	<b>EMMA Albarinyo</b>
Vintage of wine	<b>2017</b>
Percentage vine variety	<b>Albarinyo 100%</b>
Hectares of the variety	<b>0,90 ha.</b>
Date of harvest	<b>7 - 8 of september /2017</b>
Plot vineyard	<b>La Serra</b>
Direction of vineyard	<b>Northwest</b>
Altitude	<b>870 metres above sea level on the steep terraced slopes.</b>
Amount of field	<b>22 hl/ha. Selection of grapes</b>
Method of harvesting	<b>Hand picked in boxes of 15 kg selecting the bunches</b>
Owner & location of the cellar	Vega Aixalà - Vilanova de Prades (Tarragona) Spain
Press	Soft pressed after fermentation with skins on pneumatic press machine
Using Co2	<b>NO CO2 added during the fermentation</b>
Yeast	Spontaneous fermentation (NO yeast added)
Maceration	With the skins 13 days in stainless steel tank
Alcohol fermentation	13 days, in stainless steel tank
Wine aging	NO
Using Co2	< 4 mg/l. <b>NO CO2 added during bottling.</b>
Total tartaric acidity	<b>5,01 g/l. in H2T</b>
PH	<b>3,63</b>
Clarification and Filtration	<b>NOT clarified and NOT filtered during bottling</b>
Date of bottling	<b>15 of february 2018</b>
Number of bottles	<b>830 0,75 cl.</b>
Alcoholic graduation	<b>11 % vol</b>

