

VEGA AIXALÀ Emma 2018

Owner & location of the vineyard	Vega Aixalà - Vilanova de Prades (Tarragona) Spain
Winery name origin	Vega Aixalà is the family surname
Age of grapevine	16 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 NATURAL wine & Vegan wine 100%
Wine name	EMMA
Vintage of wine	2018
Percentage vine variety	Al 65% inox. Ri 35% amphora
Hectares of the variety	0,90 ha.
Date of harvest	7 - 8 of october 2018
Plot vineyard	La Serra
Direction of vineyard	Northwest and North
Altitude	870 - 889 meters above sea level on the steep terraced slopes.
Amount of field	22 hl/ha. Selection of grapes
Method of harvesting	Hand picked in boxes of 15 kg selecting the bunches
Owner & location of the cellar	Vega Aixalà - Vilanova de Prades (Tarragona) Spain
Press	Soft pressed after fermentation with skins on pneumatic press machine
Yeast	Spontaneous fermentation (NO yeast added)
Maceration	With the skins 7 days in stainless steel tank
Alcohol fermentation	7 days, in stainless steel tank
Wine aging	5 month in inox Al. and 5 month amphora Ri.
Using Co2	< 4 mg/l. NO CO2 added during bottling.
Total tartaric acidity	5,90 g/l. in H2T
PH	3,30
Clarification and Filtration	NOT clarified and NOT filtered during bottling
Date of bottling	2 of may 2019
Number of bottles	1.298 0,75 cl.
Alcoholic graduation	14 % vol

