

VEGA AIXALÀ Emma Carinyena 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 times/year
Certification	Vineyard certified by CCPAE - Organic agriculture NATURAL wine & Vegan wine 100%
Wine name	EMMA - Carinyena
Vintage of wine	2017
Percentage vine variety	Carignan 100%
Hectares of the variety	1,90 ha.
Date of harvest	2º week of september 2017
Plot vineyard	Mas de Monné
Direction of vineyard	South - Southwest
Altitude	880 metres 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
Using Co2	NO CO2 added during the fermentation
Yeast	Spontaneous fermentation (NO yeast added)
Maceration	During fermentation in ciment tank of 3000l
Alcohol fermentation	13 days, in ciment tank
Wine aging	Aged 5 months in Amphora of 500l. & 750l fully sealed + 1 month in stainless steel tank
Using Co2	< 4 mg/l. NO CO2 added during bottling.
Total tartaric acidity	5,10 g/l. in H2T
PH	3,50
Clarification and Filtration	NOT clarified and NOT filtered during bottling
Date of bottling	20 of march 2018
Number of bottles	1720 0,75 cl.
Alcoholic graduation	13,5 %

