

VEGA AIXALÀ Emma Garnatxa-Carinyena 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 3/4 times/year
Certification	Vineyard certified by CCPAE - Organic agriculture NATURAL wine & Vegan wine 100%
Wine name	EMMA Garnatxa - Carinyena
Vintage of wine	2018
Percentage vine variety	black Grenache 50% - Carignan 50%
Hectares of the variety	2,50 ha.
Date of harvest	2º and 3ª week of October 2018
Plot vineyard	Mas de Monné
Direction of vineyard	South - Southwest
Altitude	850 & 880 metres above sea level on the steep terraced slopes.
Amount of field	32 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	During fermentation in ciment tank of 3000l
Alcohol fermentation	14 days, in ciment tank
Wine aging	Aged 9 months in 2 Amphoras of 750l. fully sealed & 9 months in old French oak barrels
Using Co2	< 4 mg/l. NO CO2 added during bottling.
Total tartaric acidity	4,85 g/l. in H2T
PH	3,60
Clarification and Filtration	NOT clarified and NOT filtered during bottling
Date of bottling	16 of august 2019
Number of bottles	2990 0,75 cl.
Alcoholic graduation	14,5 % vol

