

VEGA AIXALÀ Emma Vilanova de Prades 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 – Vilanova de Prades
Vintage of wine	2018
Percentage vine variety	Carignan 40% Marselan 30% Syrah 10% Black Grenache 10% Cabernet S. 10%
Hectares of the variety	5 ha.
Date of harvest	2º & 3º week of october 2018
Plot vineyard	Mas de Monné – La Serra
Direction of vineyard	South - Southwest
Altitude	850m. & 880m 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	15 days, in ciment tank
Wine aging	Aged 8 months in Ciment tank of 3000l. and in old French oak barrels
Using Co2	< 4 mg/l. NO CO2 added during bottling.
Total tartaric acidity	4,60 g/l. in H2T
PH	3,40
Clarification and Filtration	NOT clarified and NOT filtered during bottling
Date of bottling	25 of june 2019
Number of bottles	3956 0,75 cl.
Alcoholic graduation	12,5 %

