

## VEGA AIXALÀ – La Bauma 2017

|                                  |  |
|----------------------------------|--|
| 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  |
| Wine name                        | La Bauma   |
| Vintage of wine                  | 2017   |
| Percentage vine variety          | white Grenache, Albariño, Roussanne and Riesling.  |
| Hectares of the variety          | 2,60 ha.   |
| Date of harvest                  | 5 – 6 – 7 of september 2017  |
| Plot vineyard                    | La Serra, La Plana, Els Aubacs   |
| Direction of vineyard            | South – Norhtwest - North  |
| Altitude                         | 850, 870 & 900 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  |
| Yeast                            | Yes  |
| Maceration                       | NO   |
| Alcohol fermentation             | 10 days, in ciment tank of 3000L.  |
| Wine aging                       | NO   |
| Using Co2                        | 55 mg/l. added during bottling   |
| Total tartaric acidity           | 5,92 g/l. in H2T   |
| PH                               | 3,23   |
| Date of bottling                 | March 22th 2018  |
| Number of bottles                | 6.100 0,75 cl.   |
| Alcoholic graduation             | 13 % vol   |

