

VEGA AIXALÀ - Font dels Aubacs - Pinot Noir 2016

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 Font dels Aubacs – Pinot Noir
Vintage of wine	2016
Percentage vine variety	Pinot Noir 100%
Hectares of the variety	0,40 ha.
Date of harvest	3 ^o week of october 2016
Plot vineyard	Els Aubacs
Direction of vineyard	North - Northeast
Altitude	889 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	During fermentation in stainless steel tank
Alcohol fermentation	13 days, in stainless steel tank
Wine aging	6 month in reused French oak barrels
Using Co2	45 mg/l. added during bottling
Total tartaric acidity	4,84 g/l. in H2T
PH	3,62
Date of bottling	April 23th 2017
Number of bottles	600 0,75 cL.
Alcoholic graduation	13 % vol

