

## VEGA AIXALÀ – BRUTAL 2019

Owner & location of the vineyard	Vega Aixalà - Vilanova de Prades (Tarragona) Spain
Winery name origin	Vega Aixalà is the family surname
Age of grapevine	17 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 <b>NATURAL</b> wine & Vegan wine 100%
Wine name	BRUTAL
Vintage of wine	2019
Percentage vine variety	Rous. 100%
Hectares of the variety	1,25 ha.
Date of harvest	first week of October 2019
Plot vineyard	La Plana
Direction of vineyard	South
Altitude	830 metres above sea level on the steep terraced slops.
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 on pneumatic press machine
Yeast	Spontaneous fermentation (NO yeast added)
Maceration	NO
Alcohol fermentation	Direct pressed. 18 days in stainless steel tank
Wine aging	3 month in Amphora
Using Co2	< 4 mg/l. <b>NO</b> CO2 added during bottling.
Total tartaric acidity	4,69 g/l. in H2T
PH	3,47
Clarification and Filtration	<b>NOT</b> clarified and <b>NOT</b> filtered during bottling
Date of bottling	20 february 2020
Number of bottles	840 0,75 cl.
Alcoholic graduation	14 % vol

