

## VEGA AIXALÀ Emma 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 4/5 times/year  |
| Certification                    | Vineyard certified by CCPAE - Organic agriculture<br><b>NATURAL</b> wine & Vegan wine 100%   |
| Wine name                        | EMMA   |
| Vintage of wine                  | 2019   |
| Percentage vine variety          | Al 60% Ri 40%  |
| Hectares of the variety          | 0,90 ha.   |
| Date of harvest                  | 12 october 2019  |
| Plot vineyard                    | La Serra   |
| Direction of vineyard            | Northwest and North  |
| Altitude                         | 870 - 889 meters above sea level<br>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                            | Spontaneous fermentation (NO yeast added)  |
| Maceration                       | With the skins 7 days in stainless steel tank  |
| Alcohol fermentation             | Mixed fermentation with the skins for 7 days in stainless steel tanks.   |
| Wine aging. Not àmphora          | 5 month in stainless steel tank  |
| Using Co2                        | < 4 mg/l. <b>NO</b> CO2 added during bottling.   |
| Total tartaric acidity           | 5,71 g/l. in H2T   |
| PH                               | 3,51   |
| Clarification and Filtration     | <b>NOT</b> clarified and <b>NOT</b> filtered during bottling   |
| Date of bottling                 | 20 february 2020   |
| Number of bottles                | 1.998 0,75 cl.   |
| Alcoholic graduation             | 13 % vol   |

