

VEGA AIXALÀ – La Bauma 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
Wine name	La Bauma
Vintage of wine	2019
Percentage vine variety	White Grenache, Albariño, Roussanne, Riesling.
Hectares of the variety	2,60 ha.
Date of harvest	25 – 26 september 2019
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. Direct pressed
Yeast	Yes
Maceration	NO
Alcohol fermentation	10 days, in ciment tank of 3000l.
Wine aging	Yes. 4 month in ciment tank
Using Co2	55 mg/l. added during bottling
Total tartaric acidity	5,92 g/l. in H2T
PH	3,23
Date of bottling	27 March 2020
Number of bottles	6.100 0,75 cl.
Alcoholic graduation	13,5 % vol

