

## VEGA AIXALÀ Emma Pinot noir 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 3/4 times/year
Certification	Vineyard certified by CCPAE - Organic agriculture <b>NATURAL</b> wine & Vegan wine 100%
Wine name	EMMA Pinot Noir
Vintage of wine	2019
Percentage vine variety	Pinot Noir 100%
Hectares of the variety	0,40 ha.
Date of harvest	3 <sup>a</sup> week setember 2019
Plot vineyard	Els Aubacs
Direction of vineyard	North
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	Spontaneous fermentation (NO yeast added)
Maceration	with skins during fermentation in stainless steel tank
Alcohol fermentation	11 days, in stainless steel tank
Wine aging	Aged 6 months in French oak barrel
Using Co2	< 4 mg/l. <b>NO</b> CO2 added during bottling.
Total tartaric acidity	4,83 g/l. in H2T
PH	3,61
Clarification and Filtration	<b>NOT</b> clarified and <b>NOT</b> filtered during bottling
Date of bottling	april 2020
Number of bottles	612 0,75 cl.
Alcoholic graduation	14 % vol

