



finca ViladelloPs

## SELECCIÓ GARNATXA 2022 ECO



### VARIETY

100% Grenache, vineyards in **Massís del Garraf**.

### TECHNICAL ANALISYS

Degrees of alcohol: 14,5º

Total tartaric acidity: 5,4 gl

Volatile acidity: 0.52 g/l

Reducing sugars: <0,5 g/l

Total sulphurs: 60 mg/l

PH: 3,34

Allergens: Contains sulphites.

### VINEYARDS

Soil: Limestone (marine fossils)

Sistema de conducción: Doble cordón a 1,80

Short Pruning, one bud

### HARVEST AND WINE MAKING

**Harvest:** handpicked and selection in vineyard. The grapes are brought to the winery in crates of 15 kgrs.

**Fermentation** with indigenous yeast, in open barrels, with "pigeage".

**Ageing:** The wine is aged in French oak barrels (300 lts) during 12 months. Wine release date was 22/01/2024.

**Bottling:** 15120 bottles of 75cl and 252 bottles of 150cl in February 2024.

