



White

GENERAL

DATA

VINTAGE	2009	VINIFICATION	Premaceration at 4°C for 24h. Selection of grapes on the sorting table. Fermentation at 14°C for 25 days. Clarification with caseinate and bentonite. Cold stabilised and lightly filtered.	TASTING NOTES	
PRODUCTION	4200 bottles	MATURING	In bottle, 3 months before being marketed.	VISUAL ASPECTS	Pale yellow color with green hue.
VARIETY	Macabeo 60% and Picapoll 40%	OENOLOGIST'S NOTES	This wine has been stabilised and lightly filtered, therefore, it may have precipitates. Optimum serving temperature is 10°C.	OLFACTORY ASPECTS	Half intensity wine with white pulp fruit, pineapple, citron and flower reminds.
GRAPE PICKING	Hand-picked	TASTE ASPECTS			Elegant, fresh and fruity wine. Well balanced and good acidity.

VINE GROWING DATA

VINEYARD	Mas Bosch and El Moli	ROOTSTOCK	Rupestris Lot and R-110	PLANTING SQUARE	3m x 1,5m and 2,75m x 1,3m	YEAR OF PLANTING	1934 and 2001	SOIL TYPE	Loamy-sandy and loamy-clayey	PLUVIOMETRY	550 mm	PRUNING	Gobelet and double cordon
ALTITUDE	325m and 345m	ORIENTATION	South	SLOPE	3%	FERTILIZER	Green manure and compost	TREATMENTS	Those authorised for organic viticulture	PRODUCTION	4.833 kg/Ha.		

ANALYTICAL

DATA

ALCOHOL CONTENT	13.26% vol.	TOTAL ACIDITY	3.58 g/l in H2SO4	VOLATILE ACIDITY	0.24 g/l	PH	3.26	RESIDUAL SUGAR	1.3 g/l	TOTAL SULPHUR DIOXIDE	88 mg/l	POLYPHENOLS	7
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