



# Arnau

## The catalan Grand Cru: Vi de Finca

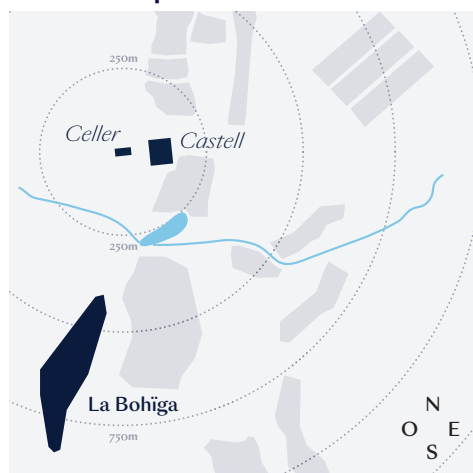
Vintage	2016
Production	4.878 bottles
Varieties	90% Merlot 10% Picapoll red
Winemaking process	Fermented over 10 days at 22°C using native yeasts from the estate. Maceration takes place between 15 and 30 days. Pumping over is done twice per day. Tanks are drained without any pressing of the grapes. Aged for twelve months in new 500 liters french oak barrels before being aged 12 months more in bottles.

Nota de l'enòleg	The Arnau estate wine, is an expression of a region where the natural environment plays a leading role. It's elegant full-bodied red and complex structures bring smoothness and subtlety to this special wine. It is a clear example of a well-balanced combination between fruits and hints of rosemary, lavender and thyme as well as subtle tones of licorice. To sum up, Arnau stands out as a high quality, noble and complex wine.
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### Laboratory Tests

Alcoholic at bottling	14 % vol.
Total acid at bottling	5,10 g/l
Volatile acid at bottling	0,36 g/l
PH	3,29
Residual sugar	0,6 g/l
Total sulfur	55 mg/l

### Plot's map



### Viticulture

Plot's name	La Bohiga
Clones	SO4, Ritcher-110
Planting pattern	3,4m x 1,2m
Vineyard age	Average 27 years
Soil type	Clay soils with low organic matter
2016 Rainfall	401 liters/m2
Conduction system	Doble Royat
Situation	Manresa
Altitude	220 meters
Orientation	South-east
Production	2.800 kg/ha
Treatments	According to organic viticulture

### The catalan Grand Cru: Vi de Finca

Produced in a specific area with its own characteristics, it's name is linked to the vines that yield wines with special qualitative characteristics and according to specific production processes. This acknowledgment means the best wines in Catalonia.

### Awards

92 points Parker

