

Els Aurons



HERETAT OLLER DEL MAS · EST. 964 · MANRESA

Vintage	2020
Production	2.161 bottles
Variety	Picapoll red and picapoll white
Winemaking process	Short maceration of 5 days with spontaneous fermentation in tanks. Bottled unfiltered.
Tasting notes	Red color, low layer. It stands out for the sweet notes, red fruit and a spicy touch fruit from the indigenous yeast of the estate. In the mouth it is greedy, with a marked acidity and a fine-tuned finish. It will become great in a long time
Climatology 2020	The rainfall of the vintage is around 715 L / m2. This is the same as in the 2019 vintage on the podium of the wettest vintages. However, with the climatic harshness, production was low but much balanced between sugars and acidity.

Viticulture

Plots name	Simulacre - Monistrolà
Clones	SO4, Ritcher-110
Planting pattern	1,5m x 2,60m
Vineyard age	Between 10 i 18 years
Soil type	Clay loam soils with low organic content
Conduction system	Doble Royat
Location	Manresa
Altitude	233 metres
Orientation	East-West with north slope
Treatments	According with organic viticulture
Cork	Tap de suro natural del país
Vegan	Vegan friendly. No filtered wine
Average production	3.050kg/ha

Laboratory test

Alcoholic at bottling	12,5 % vol.
Total acid at bottling	6,30 g/l
Volatile acid at bottling	0,91 g/l
Residual sugar	0,3 g/l
Ph	3,45
Total sulphur	10 mg/l

