

# Bernat Blanc de Picapolls

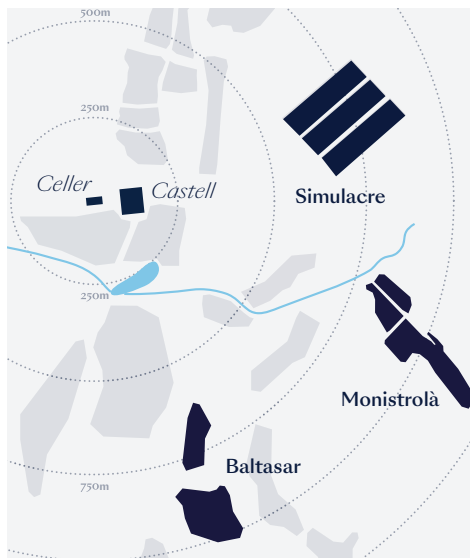


<b>Vintage</b>	2019
<b>Annual Production</b>	14.300 bottles
<b>Variety</b>	Picapoll white, Picapoll red
<b>Alcoholic Fermentation</b>	Using our own selected yeasts at temperatures below 15°C
<b>Elaboration</b>	Made from Picapoll Blanc and Picapoll Red as <i>blanc de noirs</i> . Partially fermented in french oak and acacia barrels. Lees work for 6 months.
<b>Tasting notes</b>	It has straw yellow color with golden reflects. There is a complex combination of aromas belonging to white fruits like peach, pear and litchi. It also has slight presence of herbaceous notes. When you taste it, it's nice and creamy with a good volume. This is a gourmet and complex wine. It should be served between 8°C and 10°C
<b>Climatology</b>	The area has a mediterranean climate with continental influence. The rainfall of the vintage is slightly above previous years with 740 l/m <sup>2</sup> . This helped us to have a better flowering which meant an increase in production and an improvement in the balance of the grapes.

## Laboratory Tests

Alcoholic at bottling	11,50% vol.
Total acid at bottling	5,20 g/l
Volatile acid at bottling	0,22 g/l
Ph	3,19
Residual sugar	0,3 g/l
Total sulphur	54 mg/l

## Plots Map



## Viticulture

<b>Plot's name</b>	Simulacre, Monistrolà and Baltasar
<b>Clones</b>	SO4, Ritcher-110
<b>Soil type</b>	Clay loam soils with low organic content
<b>Conduction system</b>	Simple Royat
<b>Location</b>	Manresa
<b>Altitude</b>	280 metres
<b>Orientation</b>	South-east
<b>Treatments</b>	According with organic viticulture
<b>Cork</b>	Natural catalan cork
<b>Rainfall</b>	740 liters /m <sup>2</sup>
<b>Production</b>	3.700 kg/ha
<b>Vineyard age</b>	Average 20 years
<b>Vegan</b>	Vegan friendly

## Awards

91 Points Parker

