

Petit Bernat White



Vintage	2019
Production	39,993 bottles
Variety	Malvasia, Macabeu, Sauvignon white and Picapoll red.
Winemaking process	Usage of our own yeasts selected under temperatures of 15°C It has been removed every 2 days after the alcoholic fermentation and twice a week until November and once every 15 days until January
Tasting notes	Yellow color like straw with green highlights. - High intensity. Clean and fresh aromas dominated by notes of white fruit and peach, accompanied by touches of citrus and tropical fruits. When you taste it, it is soft and fresh. Balanced acidity still further enhances and freshness of the wine
Climatology	The zone has a Mediterranean climate with a continental influence. The pluviometry of the vintage has been slightly higher in comparison with previous years (740L/m ²). This has meant that we have a good flowering and a good balance in the grapes.
Viticulture	<p>Clones SO4, Ritcher-110</p> <p>Soil type Clay loam soils with low organic content</p> <p>Conduction system Doble Royat</p> <p>Location Manresa</p> <p>Altitude 290 metres</p> <p>Orientation South-east</p> <p>Treatments According with organic viticulture</p> <p>Cork Recicled cork</p> <p>Vegan Vegan friendly</p> <p>Production 4.300 kg/ha</p>

Laboratory Test

Alcoholic at bottling	11% vol.
Total acid at bottling	5,0 g/l
Volatile acid at bottling	0,24 g/l
Residual sugar	0,3 g/l
Ph	3,25 g/l
Total sulphur	55 mg/l