

# Especial Picapoll red



<b>Vintage</b>	2017
<b>Production</b>	2.077 bottles
<b>Varieties</b>	100% Picapoll red
<b>Harvest</b>	Manual harvest
<b>Alcoholic fermentation</b>	Native yeasts used in temperatures under 27°C

**Winemaking process** Open pumped over when alcoholic fermentation started and closed at the end. French oak barrels from Allier, Tronçais and Nevers of 500 liters for 9 months.

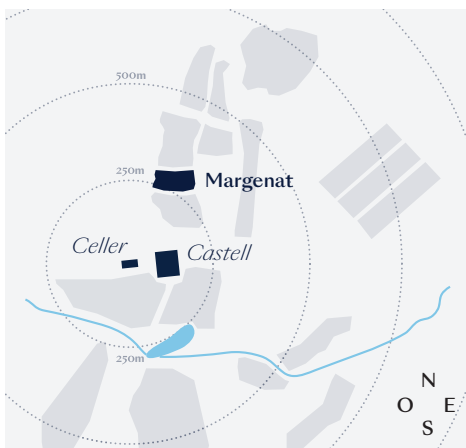
**Tasting notes** A complex wine where the red picapoll variety expresses all its essence and authenticity. On the nose, the delicate and subtle notes of red fruit are combined with the spicy and floral touches from aging in French oak barrels. In mouth, we find a delicate wine with structure, marked for a balanced acidity, with a long and friendly finish. The harmony and the long journey in the mouth bring an exceptional elegance. An exclusive wine that expresses the "terroir", the climate and the nobility of our estate in the Pla de Bages

**Climatology** Very cold and dry winter. April was the 4th rainiest in the last 10 years. Spring temperatures were cooler than average and annual rainfall was the lowest of the last 4 years. The month of August (ripening) was very dry and hot.

## Laboratory Tests

<b>Alcoholic at bottling</b>	12% vol.
<b>Total acid at bottling</b>	4,90 g/l
<b>Volatile acid at bottling</b>	0,62 g/l
<b>PH</b>	3,29
<b>Residual Sugar</b>	0,3 g/l
<b>Total sulphur</b>	80 mg/l

## Mapa Finques



## Viticulture

<b>Plot's name</b>	Margenat
<b>Clones</b>	SO4, Ritcher-110
<b>Planting pattern</b>	3,4m x 1,2m
<b>Vineyard age</b>	17 years
<b>Soil type</b>	Clay loam soils with low organic matter content
<b>2017 rainfall</b>	550,70 liters/m2
<b>Conduction system</b>	Doble Royat
<b>Location</b>	Manresa
<b>Altitude</b>	300 meters
<b>Orientation</b>	South-east
<b>Production</b>	4.194 kg/ha
<b>Treatments</b>	According to organic viticulture
<b>Vegan</b>	Vegan friendly

## Awards

93 Punts Parker

