

Càndia



Vintage	2019
Production	9.331 bottles
Variety	Garnatxa, Syrah, Carinyena, Sumoll y Picapoll negre
Winemaking method	Use of own selected yeasts at temperatures below 27°.
Aging	Aging in French oak barrels for 6 months, in concrete eggs for 6 months and 6 months in cement and 18 months in bottle in the cellar.
Tasting notes	Bright, medium cherry red color with garnet hues. Clean and complex aromas with red fruit wrapped in elegant notes. In the mouth it is balanced with an acidity that lingers.
Climatology	The area has a Mediterranean climate with continental influence. Rainfall for the vintage was slightly higher than in previous years with 740 l/m ² . This helped us to have a better flowering which meant an increase in production and an improvement in the balance of the

Laboratory test

Alcoholic at bottling	13% vol
Total acid at bottling	4,9 g/L
Volatile acid at bottling	0,65 g/L
PH	3,62
Residual sugar	0,1 g/L
Total sulphur	49 mg/L

Viticulture

Plot's name	Baltasar, Trias, La Masia i Rajadell
Clones	SO4, Ritcher-110
Planting pattern	2.8m x 1,2m
Vineyard age	19 years average
Soild type	Clay loam with low levels of organic matter.
Conduction system	Doble Royat & Simple Royat
Location	Manresa
Altitude	290 metros
Orientation	South-east
Production	4.150 kg/ga
Treatments	Following the parameters that govern organic viticulture
Vegan	Suitable for vegans. Clarification with vegetable protein