



## PETIT BERNAT BLANC

Vintage	2017
Annual production	24.267 ampolles
Variety	53% Macabeu 47% Malvasia Manresana
Winemaking process	Pressed, debourbage and fermented with lees. Skin contact under cold temperature before pressing. Fermented 21 days at 16°C.
Tasting notes	Straw yellow color with green highlights. High intensity.  Clean and fresh nose dominated by notes of primary aromas of white fruit and peach, accompanied by touches of citrus and tropical fruits.  Palate is soft and fresh. Balanced acidity still further enhances and freshness of the wine.  We recommend serving between 6°C and 8°C.

## LABORATORY TEST

Alcoholic at bottling	11,50 % vol.
Total acid at bottling	4,70 g/l
Volatile acid at bottling	0,18 g/l
PH	3,45
Residual Sugar	0,3 g/l
Total sulphur	67 mg/l



## VITICULTURE

Plot's name	Finca Quintana Vella, Aiguamoll, Maldonado and Masia.
Clones	SO4, Ritcher-110
Planting pattern	3,4m x 1,2m
Vineyard age	Average 27 years
Soil type	Clay loam soils with low organic content
2016 Rainfall	550,70 liters/m2
Conduction system	Royat Double
Location	Manresa
Altitude	290 meters
Orientation	south-east
Production	3.215 kg/ha
Treatments	According with organic viticulture