

Bernat -red-



Vintage	2018
Production	40.818 bottles
Variety	Merlot, Syrah, Picapoll Red and Picapoll White
Alcoholic fermentation	Native yeasts used in temperatures under 27°C
Aging	French oak barrels from Allier, Tronçais and Nevers Aged in bottle for 15 months.

Tasting notes
Briliant and intense red color. Fresh and complex scents provided by sweet, fruity, balsamic and spicy notes as well as a bit toasted. On the palate, the wine taste is fresh, fruity and spicy with a well-balanced acid. It stands out for its nicely integrated oak, tannins and acidity. the aging in wood gives complexity and elegance to this wine.

Climatology 2018
Winter was quite hard and wet. This made increase the water store of the soils and plants as well. Spring was unusually cold and moisty too which oblige us to work hard to keep the vineyards away from fungus diseases. Summer, again, was uncommon warm and dry. In this ocasion ripenning became quite and well-balanced. To summarize, a really hard year but for us a great vintage.

Viticulture

Plot's name	Alzinar, Rajadell, Monistrolà, Nàger, Auseré, La Bohiga President and Simulacre
Clones	SO4, Ritche-110
Planting pattern	2,8m x 1,2m
Vineyard age	Average 22 years
Soil type	Clay loam soils with low organic matter content
Conduction system	Doble Royat and Royat Simple
Situation	Manresa
Altitude	240-320 meters
Orientation	Sout-east
Treatments	According to organic viticulture
Cork	Natural catalan cork
Vegan	Vegan friendly
Average production	3.509 kg/ha

Awards

91 points Parker

Laboratory Tests

Alcohol at bottling	14,00% vol.
Total acid at bottling	5,7 g/l
Volatile acid at bottling	0,67 g/l
Residual sugar	0,3 g/l
Ph	3,31
Total sulphur	38 mg/l

Plot's Map

