



Sense Manies ^{Blanc!}

La Sort i la Vella-Costers de l'Anoia

Soil Formation: Miocene	High: 286-306m
Soil Composition: Clay loam with gravel, marl and lutites,	Cultivable Land and Planting Year 2Ha / 1975-2005
Orientation: Southeast/Northeast	Grape Varieties: Parellada 39%; Macabeo 38%; Xarello 23%

Viticulture

Organic and biodynamic viticulture, manual harvest in boxes of 15Kg on August 16th, 2020; August 17th, 2020 and August 23th, 2020

Winemaking

Immediate pressing after grapes have been destemmed.
Spontaneous fermentation at a controlled (15-19°C) in stainless steel vats.
Holding with its lees until the date bottling.
Date Bottling is March 12th, 2021.
Wine without additives.

Bottling

1430 numbered bottles, handmade sealed and presented in boxes of 6 bottles.

Analysis

Alcohol: 10,8% vol.	ATT: 6,60 g/l
pH: 3,29	Sugar: 0,0 g/l
Total and free SO2: 8mg/l; 6mg/l	Malic acid and AVA: 0,0g/l i 0,59g/l