



## Origin

Produced with **Pinot Noir, Sauvignon Blanc and Chardonnay** from our vineyards in Espiells and Can Soler, in Mediona.

**Soils** Clay-limestone loam foils between 250-750 m above sea level.

**Average age of the vineyard:** 10 years.

## Tasting

Pale, bright pink colour. With a subtle, complex and suggestive aroma that evokes hints of red and black strawberries on a floral background. Silky, sumptuous and very fruity to the palate, its lively acidity provides great intensity and freshness. It is a long and persistent wine in the mouth and leaves a pleasant memory of fruit sensations.



## 2023 Harvest

Vintage characterised by high temperatures and very low rainfall during the vine growing season. Clay soil tillage ensured rainwater retention, optimal plant growth and a limited, balanced and high-quality production.

## Viticulture

**Own organic vineyard** integrated with forests and margins that provide biodiversity and naturalisation. Living soils fed by organic matter from grazing sheep flocks in winter and spring. We practice regenerative viticulture, precision and maximum respect, with low yields, to guarantee optimal conditions for our vines. Biological pest control and disease monitoring to avoid treatments. Ripening controls per plot and **manual harvesting**.

## Winemaking

The grapes are harvested at the moment of maximum aromatic balance. After gentle crushing, the free-run juice is obtained without applying pressure. The must of the different varieties is blended and fermented in stainless steel tanks at a controlled temperature for 10 days and the wine is cooled for stabilisation.

### Technical data

63% Pinot Noir, 21% Sauvignon Blanc, 16% Chardonnay

Start of the Harvest: 5 August 2023

Alcoholic strength: 11.5%

AT (tartaric): 4.8 g/l

Bottling: 28 November 2023

Serving temperature: 8-10°C

