

Laquarta white. 2nd year. Old vines. 2019

Style:

Second year white, single grape, Terra Alta DOP
Complex, dry and full bodied

Vineyards:

Variety: White Grenache
Surface area: 16 vines, 6.01 ha
Vineyard's age: 35 years old
Traditional growing system
Location:
Bot: 14 plots (5.17 has.)
Caseres: 1 plot (0.39 has.)
Horta de Sant Joan: 1 plot (0.45 has.)
Major type of soil: limestone, frank texture and clay loam
Harvest yield: 2,583 kg/ha

About the vintage: Climate characterization from October 2018 to September 2019: 14.9° C / 436 mm. A moderate winter and fresh spring vintage that will be remembered for a very hot June with historical highs and very low humidity. Grenache's well adaptation and a moderate September contributed an adequate ripening. Half of the rain took place in October and therefore less water use. Vintage dry, especially in summer, when the effects of the drought period that began in 2017 are accentuated.

Harvested on September 2nd

Elaboration

Selected and harvested by hand vineyards. Fermentation and aging on lees for 7 months in stainless steel tanks.

Volumetric alcoholic degree: 14.04% Vol.

Total acidity: 5.6 grams / l, expressed in tartaric acid

Total sugars: <0.5 grams / l

Bottled date: April 2020

Production: 5,366 bottles x 750 ml

Stopper: natural cork 44 x 24 mm

Minimum bottle aging time: 12 months

Peak drinking and serving suggestions: 2021-2024. Service temperature: 10° C

Awards: **Gold at Grenaches du Monde 2021, Silver at Concours Mondial du Bruxelles 2021, Bronze at Decanter World Wine Awards 2021**

