



Lagravera 2021 white

Natural Wine

Varieties: Garnacha white 100% from one plot closer to Noguera River.

Vinyard: north dominated by the mountains of Serra Llarga, on the west part of Catalonia and located on a state with 11.3 hectares of vineyards cultivated following the techniques of Organic viticulture from their plantation and currently Biodynamic, seeking the ultimate expression and singularity of this unique terroir. Distributed in 14 plots, where last technology fuses with multi flowers herbaceous layers that increase and multiply the plant biodiversity and in turn the soil, to give the plant as more friendly environment as possible, chasing to obtain better wines year after year. Working in collaboration with Institutions in wine top research projects. NW-SE aspect. High density of 4166 vines/ha and plantation under 2.40 x 1.00 meters. Loam texture.



Climatology: an area characterized by a high temperature contrast between winter and summer, with values ranging from -5°C to 40°C respectively. Low rainfall with annual regime of 310 mm/year and values of 150 mm/year during the growing season. Temperature variation from veraison to harvest of 18°C average.

Vines: with 110Richter rootstock and double cordon Royat formed with two heights vegetation collect to encourage a better leaf surface exposition to light, facilitating the bunch aeration to keep and prevent humidity that activates fungi. Loam soil with high proportion of sand and huge pebbles. Vines in Vinya Núria 350m in la Serra Llarga closer to Noguera River.

Harvest: Grapes harvested entirely from the property estate. Majority mild year, favouring a normal harvest time in cases of 8kg and tempered just after collection in a cold fridge at 6°C. Hard frost in spring time than ever, but the vineyards, recover from it exceptionally. Finally normal average yield. Manual and selected harvest by medium of September.

Winemaking: this wine is create using a style between an orange wine and a traditional vinified white wine. A third of the skins in fermentation with wild yeast, in a stainless steel tank. One soft punch down per day. Natural malolactic completed. Not filtered, and not stabilized, use to have natural tartrates salt beautiful crystals.

Aging: 3 month aged on its lees in stainless-steel tank.

Production: 1.740 bottles de 75cl.

Tasting notes: Wild white, of a celery color and slightly turbid. Once oxygenated, it shows aromas of fennel and resin, green apple and a crunchy and fibrous texture. On the palate, it brings memories of candied citrics and an acidity that lasts. Good texture thanks to the skins, combined with a great balance between an orangestyle and a traditional white. Fresh and saline in the finish.