



Ónra ViDePedra Solera

Varieties: white Grenache.

Vineyard: north dominated by the mountains of Serra Llarg, 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 humidities that activates fungi. Loam soil with high proportion of sand and huge pebbles.

Harvest: grapes entirely from the property estate. Year with mild spring and abundant rainfall with a hot and dry summer. Manual and selected late harvest in early October, in cases of 8kg and tempered just after collection in a cold fridge at 6 °C.

Vinification: second manual selection in sorting table and direct pressing for maximum respect to the integrity of the grain. Alcoholic fermentation at 16°C temperature in stainless steel tanks. Stuck fermentation when the wine achieves 15% alcohol by volume, and when remaining less than 80 grams of natural sugar from the must. Naturally sweet wine, non-fortified.

Ageing: 24 months in French oak barrels of selected forests, in *Soleras and Criaderas*.

Production: bottles of 37.5cl.

Closure: hermetic, pure glass-stoppered.

Tasting notes: golden color with orange peel hints. Aromas combining ripe fruit with white flowers and honey. Fat on the palate, voluptuous, with good balance between sugar, alcohol and acidity. Very long and complex. A good mouthfeel which leaves an impression of roasted almond skin.

