

Murmuri 2021

Fresh, lively and long

Varieties: 95% 20 year-old white grenache, 3% Macabeo and 2% other varieties.

Soil: Hills of "Illicorella", Paleozoic laminar slate, at an altitude of 350-450 meters above sea level. Yields of 300 g grape/vine.

Climate: Mediterranean with a continental trend. High thermal contrast between night and day.

Elaboration and aging: Certified organic viticulture. Harvesting by hand into 10 kg crates. Grape by grape classification using a double selection table. Fermentation in stainless steel tanks with 3 months aging on lees.

Bottling: 14,500 bottles in November 2021

Alcohol content: 13% vol. **pH:** 3,00 **Total acidity:** 5,2 g / L

Vintage 2020

A heavy snowfall in January left good water reserves. The spring was dry and cool, with good vegetative growth. The summer followed the trend of low temperatures with more rain than normal. Overall, a cooler and wetter summer. Grapes ripened slowly and the harvest began a week later than usual. A vintage with abundant grapes, good acidity, contained alcohol content and perfect ripening. Long life 2021!

