

EL MONSTRE 2016

VINEYARDS: PEÇA D'EN BLANCH (ALELLA)

APPELLATION: VDT. ALELLA REGION

CLIMATE: MEDITERRANEAN

SOIL: GRANITE WITH LIMESTONE MARINE DEPOSIT

VARIETIES: 70% PANSA NEGRA, 20% PANSA BLANCA, 10% PANSA ROSADA

VINE AGE: 71 YEARS OLD

ELEVATION: 80 METERS

EXPOSITION: EAST

PURNING: GOBELET

FARMING: ORGÀNIC

YIELD: 10 HL/HA

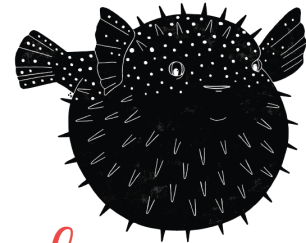
VINIFICATION: HARVESTED BY HAND. 11 DAYS OF SKIN CONTACT WITH THE WHOLE BUNCH AND PRESSED. SPONTANEOUS FERMENTATION BY INDIGENOUS YEASTS. AGED 10 MONTH ON LEES IN STAINLESS STEEL TANKS. NO CLARIFIED, NO STABILIZED, NO FILTRATED, NO SULPHITES ADDED.

ALCOHOL: 13,0% VOL

SO₂ TOTAL: <4 MG/L

PRODUCTION: 353 BOTTLES

15 MAGNUM



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