

## LA CANYA 2016

**VINEYARDS:** MAS PELLISSER (TIANA)  
MAS PELLISSER (LLINARS DEL VALLÈS)

**APPELLATION:** VDT. ALELLA REGION

**CLIMATE:** MEDITERRANEAN

**SOIL:** GRANITE SAND

**VARIETIES:** 50% Pansa Blanca, 30% Garnatxa Blanca, 20% Godello

**VINE AGE:** 16 YEARS OLD

**ELEVATION:** 100 METERS

**EXPOSITION:** SOUTH WEST

**PURNING:** DOUBLE ROYAT

**FARMING:** ORGÀNIC

**YIELD:** 30 HL/HA

**VINIFICATION:** HARVESTED BY HAND. DESTEMED, CRUSHED 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:** 12,5% VOL

**SO<sub>2</sub> TOTAL:** <4 MG/L

**PRODUCTION:** 930 BOTTLES

