



LECTORES VINI  
— SINCE 2016 —

## La Selección 2022 DO Montsant

**Vintage :** 2022

**Alcohol:** 13,5%

**Varieties:** 80% garnacha, 15% mazuelo, 3% tempranillo y 2% blanco

**Production:** 6504 botellas de 0,75lt

**Analytical:** PH: 3,81 - AT: 4.1 g/lt. - AV: 0.63 g/lt. - Az.Res: 0,6 g/lt. - SO2 Total: 61 mg/lt

**Vineyards** in El Masroig (DO Montsant), with a Mediterranean climate. Variability in the age of the vines (between 10 and 40 years) and altitudes (between 200 and 350 meters). Rainy and humid spring, with a significant presence of mildew. 2022 was dry and warm, except for cool nights. The majority of vines are in trellises, with some in bush vines. The viticulture is organic. The harvest took place between September 4th and 21st, 2022.

**In the cellar**, the grapes were macerated for 9 days: 90% were destemmed, and 10% were kept as whole grapes. Once pressed, fermentation took place 100% in stainless steel tanks without any wood influence. Indigenous yeasts were used. Aging lasted 9 months in stainless steel tanks with fine lees. Before bottling, the wine was gently filtered.

**Bottling date:** July the 7th 2023

**Start of commercialization of the vintage:** march 2024

