# Pomagrana Trepat 2023

**Vintage:** 2023

**Alcohol:** 11% vol/alc.

**Grapes:** 100% trepat of the vineyard “Ferrioles”

**NO AOC**

**Production:** 9,070 bottles 0.75lt

**Analytical:** AT: 4,9g/lt. AV: 0,28g/lt. PH: 3,41. SO2 Free: 35 mg/lt. SO2 Total: 60 mg/lt

**Vineyards** located in the village of Cabra del Camp, at an altitude of 520 meters. With a mediterranean climate, the vintage 2023 was characterized by a general drought, with annual rainfall that did not reach 400mm. The vines were planted in 2005 in limestone soils, surrounded by a mediterranean forest, trellised and with an ecological viticulture of little intervention since 2005. The manual **harvest** was made on October the 3rd, 2023.

In the **cellar** we de-stamp 100% of the grapes. After pressing, the juice fermented in 100% inox steel vats in its indigenous yeasts. After fermentation, the wine stayed for 6 months in stainless steel vats with its fine yeasts. Before bottling the wine was gently filtered.

**Bottling date:** March 6th, 2024

**Wine is available from:** April 2024