



## Valentia White Carignan 2016

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Purpose: Put instinct and intuition ahead of the surrounding set up restrictions in order to move inwards, in depth, to the place that connects us with the identity of our land, fearless.

### **Grape**

100% Carignan (eco certified plot).

### **Vineyard**

Plot «L'Estrada» (60 years old vineyard, cultivated in ecologic and biodynamic principles).

### **Ground**

Sandy granites of acid quality. Agullana Alt Empordà.

### **Fermentation**

Hand harvested in boxes of 10kg:

- 80% of the grapes, maceration with its peels for 4 days, pressed and fermented in amphora of 220l.
- 20% of the grapes, maceration with its peels for 4 days, pressed and fermented in chestnut tree wood barrel of 500l.

### **Ferments**

Native yeast.

### **Fermentation containers**

80% amphora, 20% chestnut tree wood.

### **Limited edition: 2.400 bottles**

### **No filtered, no clarified, total sulphites: <10mg/l, 12% alcohol**

### **Recommended consumption time**

July-August 2017. It is a long life wine that can remain in the bottle for a long time.

### **Service and drink advice**

Poured when possible, otherwise open the bottle in advance prior to service.