



## Connexió Còsmica 2019

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**Motivation:** It is a wine that is born as the result of circumstances. The low valuation of quality agriculture in general and the low prices of grapes, gave birth to this wine, with the intention of dignifying the work of the peasants and closing circles between the farmer and the final consumer. It is a wine that comes from teamwork and the deepest esteem for the Earth, with the aim of dignifying it.

**Limited edition:** 9,400 bottles

**Grape:** 85% Xarel·lo, 10% Chardonnay and 5% Muscat of Alexandria (certified organic plot)

**Places:** Camp del Boter (Rodonyà), Serra del Montmell, les Parellades (Penedès)

**Heights:** 300 and 500m.

**Terrain:** calcareous clay

**Winemaking:** manual harvest. Maceration with skin and part of scraping for 8 days, pressed and fermented in stainless steel tank.

**Fermentation:** spontaneous with native yeast

**Aging:** on fine lees in stainless steel tank

**Unfiltered, total sulphites:** 10mg/l.

**Alcoholic grade:** 12%