



Gratitud cabernet franc 2019

Motivation: Gratitude to the land and the people with whom I was born and raised, opening to the world integrating the international varieties that best adapt to our land and climate.

Limited edition: 4,690 bottles

Grape: 85% cabernet franc, 15% parellada (eco certified plot)

Vineyard: Parcel·la La Solana (Serra del Montmell), Baix Penedès

Height: 500 m

Terrain: very compact limestone red clay

Winemaking: manual harvest in boxes of 15 kg. Maceration with skin and scrapes for 7 days, subsequent bleeding and fermentation 50% in amphora and 50% in stainless steel.

Fermentation: spontaneous (autochthonous yeast)

Aging: tuning in chestnut boots for 2.5 months

Fermentation container: 70% amphora, 30% stainless

Unfiltered, total sulphites: 8 mg/l

Alcoholic grade: 12.5%