



Gratitud sauvignon blanc 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: 5,200 bottles

Grape: 100% sauvignon blanc (eco certified plot)

Vineyard: El Coll d'Olivera (Serra del Montmell), Baix Penedès

Height: 550 m

Terrain: very compact limestone red clay

Winemaking: grapes harvested by hand with boxes of 10 kg. Maceration with skins for 2 days, smooth draining of the must without pressing.

Fermentation: spontaneous 70%, selected 30%

Fermentation container: 10% amphora, 20% chestnut and 70% stainless

Total sulphites: 28 mg/l

Alcohol: 12.5%

Unfiltered wine