



## Valentia 2019

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**Motivation:** Worship the white cariñena, overlap instinct and intuition with the greatest force and value before the established conditions that surround us and that limit us, to be able to go deep into what we are destined to be, our real identity, the connection with our land and our being, without fear.

**Limited edition:** 2,590 bottles

**Grape:** 100% white carignan

**Agriculture:** organic with biodynamic criteria

**Vineyard:** in a 60-year-old bush vines

**Places:** Prat d'Egna - l'Estrada, Agullana (Alt Empordà)

**Height:** 290m

**Terrain:** sandy granite

**Winemaking:** manual harvest in boxes of 15 kg. Maceration with skins for 4 days, soft pressing, spontaneous fermentation 60% stainless, 20% amphora and 20% chestnut.

**Fermentation:** spontaneous (autochthonous yeast)

**Aging:** 50% stainless on fine lees, 50% chestnut boot 3 months

**Fermentation container:** stainless, amphora, chestnut boot

**Unfiltered, total sulphites:** 8mg/l

**Alcoholic grade:** 12%