








DITS DEL TERRA VI DE COSTER

Vinification



All reds are vinified in a very similar way. The technique is ancient and was traditionally used in Burgundy. We use the whole non-destemmed grapes and empty the small 10kg cases gently into our vats, avoiding the accumulation of air and using some CO₂. When the vat is full we just cover it and wait for natural fermentation, using only wild yeasts. The grapes should remain at a temperature of around 20°, not too cold in order to begin a quick, dynamic fermentation and not too warm to avoid the temperature rising above 28° during the fermentation.

After fermentation has started there is no mechanical interaction such as pigeage or remontage, we just leave the grapes to ferment gently and slowly. When the fermentation is complete we press the grapes, removing all the sugar from the whole grapes and then fermenting them dry in a second fermentation without the skins. The result is a very fine, complex and fluid expression of all the different terroirs we work with.

Vineyards

 Location	Torroja del Priorat
 Age	85 years old
 Orientation	South
 Altitude	400 meters
 Varieties	100% Carignan
 Soils	slate

Technical details

 Production	4,600 bottles
 Yield	1,500 kg per hectare
% Alcohol	13,5%