



TERROIR HISTÒRIC BLANC 2018








Vinification

The harvest is completely manual and we use boxes holding a maximum of 12 kilos to respect the grape to the utmost. We use the technique common in the Priorat prior to the industrialisation of the winemaking companies. The grapes are placed whole in cement tanks and gently trodden. Then we close the vat and wait for the yeasts of the vineyard to do their work. We interfere as little as possible and there is no pigeage or remontage. With this unusual maceration, we achieve a white wine that in former times was called brisat; it has some oxidative notes, but is easy to drink. We use the press, which is horizontal and pneumatic, at low pressure to allow the wine to express all the fruit from its interior, thus making it a totally gastronomic wine.




Ageing

Cement was the only possible choice for the philosophy of the project. Terroir Històric White reposes for 6 months in cement vats. The end result is a new interpretation of the Priorat terroir without the loss of its roots.

Vineyards

 Location	9 villages of Priorat Històric: Bellmunt, Gratallops, El Lloar, Escaladei, Poboleda, Porrera, Torroja, Vilella Alta, Vilella Baixa
 Age	35 - 50 years old
 Altitude	350 - 800 metres
 Varieties	75% White Grenache 25% Macabeu
 Soils	Slate, Clay, Granite, Alluvial

Technical details

 Production	5,000 bottles
 Yield	8,000 kg per hectare
 Alcohol	13,5%