








PEDRA DE GUIX VI DE COSTER




Vinification

All three grape varieties are pressed in our old vertical basket press; we crush the grapes walking gently around one hour in the press, slowly filling it up with the not destemmed grapes! Then we press directly. Throughout the process we have a combination of extraction, oxidation and masseration that results in the very specific expression of our whites!

Vineyards

 Location	PX from Lloar, Macabeo from Torroja, Grenache Blanc from Poboleda
 Age	50 - 80 years old
 Altitude	400 - 600 meters
 Varieties	1/3 PX, 1/3 Macabeo, 1/3 Grenache Blanc
 Soils	PX in clay, Macabeo in river soil, Grenache Blanc in slate

Technical details

 Production	4,700 bottles
 Yield	3,000 kg per hectare
% Alcohol	13%