



## ARBOSSAR VI DE COSTER








### Vinification



All the 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 CO<sub>2</sub>. 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

 <b>Location</b>	Torroja del Priorat
 <b>Age</b>	90 years old
 <b>Orientation</b>	North
 <b>Altitude</b>	350 - 400 meters
 <b>Varieties</b>	100% Carignan
 <b>Soils</b>	slate/granite

### Technical details

 <b>Production</b>	4,700 bottles
 <b>Yield</b>	1,500 kg per hectare
<b>% Alcohol</b>	14,5%