

*in*STABILE No. 3

'16 In Albis

VINSNUS

by Alfredo Arribas



Light "breeze" of a wide range of mediterranean varieties: white grenache, macabeo, cartoixà and muscat.

Prefermentation of 10/12 days in whole bunches. Spontaneous fermentation, hand-saignée and hand-pressed, ended in big bocois. Ageing in horizontal eggs made of white gres. Intense aromas, vinosity and contrasts.



APELLATION

PRIORAT

VARIETIES

Garnacha, macabeo, cartoixà, muscat

ALTITUDE

480 m

SOIL

Clays and slates

SO2 TOTAL

23 mg/l

FARMING

Organic

AGE OF THE VINES

30 years

HARVEST

Beginning of September

FERMENTATION

500 l casks

AGEING

Stoneware amphoras

PROPERTIES

Alcohol 13,5;, volatile 0,47 g/l; ph 3,25