

*in*STABILE No. 1  
'15 Mea Culpa  
VINSNUS



*by Alfredo Arribas*

Expressing grenache in its pure state, its most subtle and delicate version.

Half of the wine in whole cluster maceration and the other half is destemmed. Spontaneous fermentation in a separated environment (Laab). Thorough ageing process, always in stainless steel. Silk, volatile and made to be drunk.

Conjunction of three brief fermentations.



APELLATION	PRIORAT
VARIETIES	Grenache "peluda"
ALTITUDE	450 / 500 m
SOIL	Clays and slates
SO2 TOTAL	24 mg/l
FARMING	Organic
AGE OF THE VINES	30 / 45 years
HARVEST	First half of October
FERMENTATION	50% with the stems, in steel tanks
AGEING	Steel tanks
PROPERTIES	Alcohol 13,5%; volatile 0,62g/l; ph 3.1