

SIUR^{ALTA}
ORANGE
VINSNUS



SiurAlta Orange is an empirical wine: the winemaking thesis becomes the most important, above the common goal of reflecting a wine's origin (in this case various white varieties). Harvested early, with the intention of compensating the acidity loss caused by long macerations and further must fermentation and skin contact that always happens in small amphoras. The vineyards are located in the highest points of Gritella and Collet blanc, with various soils and orientations.



APELLATION	MONTSANT
VARIETIES	<i>Grenache and white carignan; malmsey...</i>
ALTITUDE	820 m
SOIL	<i>Clays and slates</i>
SO2 TOTAL	17/19 mg/l
FARMING	<i>Organic</i>
DENSITY	6.000 vines/Ha
HARVEST	<i>End of August</i>
FERMENTATION	<i>In amphora, film maceration until finished</i>
AGEING	<i>Amphoras and steel tank</i>
PROPERTIES	<i>Alcohol 13%; acidity 5.6/5.8 g/l; ph: 2.9/.3.0</i>