

*in*STABILE No. 2  
'16 Peccata Minuta  
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). Ageing in ceramic eggs, diverse formats. Velvet, light-weight and crunchy texture.



APELLATION	PRIORAT
VARIETIES	Grenache "peluda"
ALTITUDE	450 / 500 m
SOIL	Clays and slates
SO2 TOTAL	22 mg/l
FARMING	Organic
AGE OF THE VINES	30 / 40 years
HARVEST	Last week of September
FERMENTATION	50% with the stems, in steel tanks
AGEING	Ceramic eggs
PROPERTIES	Alcohol 14%; Volatile 0,60g/l; ph 3.1