

*in*STABILE No. 4
'17 Grosso Modo
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). 50% in ceramic eggs diverse formats and 50% in stainless steel. Subtle, multi-faceted and evolutionary. Conjunction of two fermentations.



APELLATION	PRIORAT
VARIETIES	Grenache "peluda" and red Grenache
ALTITUDE	450 / 500 m
SOIL	Clays and slates
SO2 TOTAL	20 mg/l
FARMING	Organic
AGE OF THE VINES	30 / 40 years
HARVEST	Last fortnight of September
FERMENTATION	50% with the stems, in steel tanks
AGEING	Ceramic eggs and steel tanks
PROPERTIES	Alcohol 14%; volatile 0,56g/l; ph 3.2