

*in*STABILE No. 5 '18 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
FREE SO2	16-18 mg/l
FARMING	Organic
AGE OF THE VINES	30 years
HARVEST	Beginning of September
FERMENTATION	500L barrels (bocoys)
AGEING	Stoneware amphoras
PROPERTIES	Alcohol 13,5;; volatile 0,47 g/l; ph 3,25