



ALBET i NOYA

PIONEERS IN ORGANIC WINEMAKING



CURIÓS ULL DE LLEBRE

Vintage
2016

Grape Varieties
ULL de Llebre (Tempranillo).

Winemaking
Fermented for 6 days at 22°C. Macerated for 6 days and pumped over twice daily. It was lightly filtered before bottling.

Ageing
In deposits (4 months) and in bottle.

Winemaker's notes
Made with maceration and fermentation with the skins during six days controlling the fermentation temperature. Oxidative rackings before bottling. This young wine, due to its process of elaboration, will offer the genuine aromas and taste of Tempranillo during the first three years after bottling. Serve at 13°C, preferably with consistent meals..

analytical data

Alcohol content	14% vol.
Total Polyphenols	52
Total acidity	3.1 g/l
Volatile acidity	0.4 g/l
PH	3.6
Residual sugar	3.6 g/l
Total SO2	67 mg/l

VINEYARD data

Vineyard name	Mediona, Clot de l'Espardenyer, Soleya, la Mllana
Rootstock	SO4
Vine density	2.8m x 1.2m
Vine age	Planted el 1977.
Soil type	Calcareous clayey soils with low levels of organic material.
Rainfall 2016	680 litres/m ²
Trellis system	Royat with three wire levels
Location	Costers de l'Ordal
Altitude	300 metres
Gradient	10%
Orientation	South-West
Average production	7120 kg/ha
Treatments	According to the regulations governing organic viticulture