

VINEYARD & CELLAR PRACTICES:



COSTADOR TERROIRS MEDITERRANIS .L

Celler Viveristes de Barberà de la Conca

Carrer del Comerç nº 2,

43422 BARBERÀ DE LA CONCA (TARRAGONA)

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METAMÒRFIC 100% AMPHORAE CARIGNAN 2017



METAMÒRFIC



TINAJA/AMPHORAE
100%
CARENYESA

GENERAL INFORMATION

- **Winery Name:** COSTADOR TERROIRS MEDITERRANIS
- **Wine:** METAMÒRFIC 100% AMPHORAE CARIGNAN 2017
- **Vintage:** 2017
- **Appellation:** D.O CATALUNYA (the vines are planted in Priorat region)
- **Grape varietal :** 100 % Red CARIGNAN – CARINYENA NEGRE
- **Vine age:** around 75 years old. Planted around 1940 to 1950
- **Soil composition:** Clay, Calcareous, granitic and stony terroir.
- **Vineyard site :** Two parcels of 2,50 hectare each one.
- **Direction of sun exposure:** all.
- **Altitude:** 300 msl
- **Yield:** Less than 2000 to 4000 kgs per hectare. (the hot summers give us reduction of the production)

VITICULTURE

- **Vine training:** Organic . The agriculture is organic.
- **Green harvesting / Crop thinning:** Yes
- **Details on biodiversity:** Organic biodiversity with pine trees, wild animals etc... In the mountain near of the town 300 meters.
- **Organic & few Biodynamic Practices :** We do organic practices and few biodynamic. We only use sulphur, copper.
- **Harvest date:** In middle of October.
- **Harvest methods :** 100 % Manual

VINIFICATION

- **Fruit sorted :** During the harvest we take care the high selection of the fruit sorted in the vineyards. Also, on a table in the cellar.
- **De-stemmed, whole-cluster/partial ferments:** De-stemmed with combination with whole-cluster 10 to 20 % . We try to have as much as we can the whole berries to apport fruity.
- **Time Skin Maceration:** In total around 16 weeks for the Carignan in the amphorae. (fermentation and post maceration)

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- **Pre-fermentation cold soak & length of time:** On refrigerated room minimum 2 days at 5 °C before start the process.
- **Type of fermentation vessel :** Clay Tinaja amphora of Padilla , 250 to 450 litres amphoras clay. Skin maceration post fermentation take around 8 to 12 weeks before pressing.
- **Yeasts:** “pie de cuve “to start the fermentation.
- **Length of time of fermentation:** 8 weeks around 18 °C under control. We don't do “piégeage“ . We only moves the berries grapes every day with the hands (only 1 time per day to keep wet all the berries). Also after finish the fermentation period, the amphora is closed with stand steel top. We fill the amphorae full of wine. Every week we do “battonages” with inert gas to avoid .
- **We aging and fine** the wine in the clay amphorae during the time that the wine need. Each vintage is different, sometimes is few months. (Fermenting, skin contact and aging in total around 4 to 7 months).
- **Time on lees:** Yes we do a reductive aging to protect of the oxygen, length of time on lees: all the aging period in amphorae.
- **Stirring of lees & how often:** Minimum Weekly or twice per week. (all the aging time).
- **Refilling the Vessels :** Minimum Weekly or twice per week.
- **Natural Malolactic fermentation:** Total natural malolactic fermentation was made .
- **Type of ageing vessel TINAJAS** is the Clay amphoras of 250 and 450 litres. Hand made by Juan Padilla by artisan maker.
- **Time aged in vessel:** we aging / fine the wine in the clay amphorae. Each vintage is different, for vintage 2017 were 4 months. (sometimes is longer like 6 months to maximum 1 year, deepens on the vintage)
- **No filtered.** Natural precipitation by cold temperatures, inside the cellar temperatures in winter time are around 5° C.

TECHNICAL INFORMATION

- **Aging No SO₂ added :** The ageing is without So₂.
- **Final Total SO₂ (mgs/litter):** **That wine we didn't added SO₂.** We only a added sometimes a little bit of sulphites at the same day that we are going to bottling (around 1 gr/hectolitre = 10 mgs in Total). Normally SO₂ is less than 20 milligrams in total. Some time we can add a bit to protect the wine in the day of the bottling. (but that vintage we didn't add).
- **Type of closure :** Select Bio 100 Nomacorc (polymer of sugar cane with zero carbon footprint , zero TCA and the same evolution for all the bottles .
- **Quantity produced** (Cases/Year): 2000 cases .
- **Alcohol percentage:** 14,5 %
- **pH:** 3,34
- **Total acidity:** approximately 5.30 (Att)
- **Volatile acidity:** 0,72
- **Residual sugar:** < 1 (0,20) grs/litre.