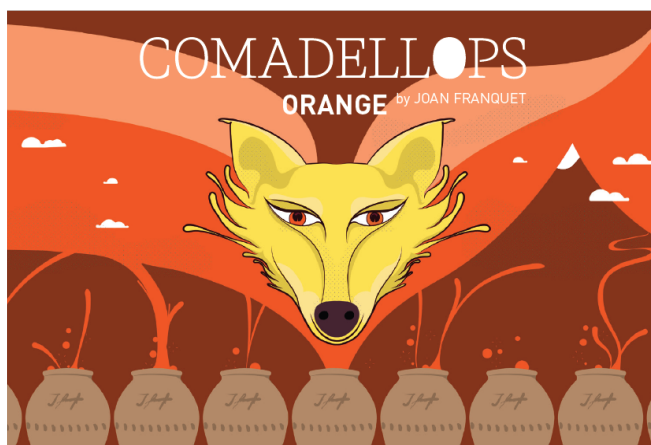


# SAVIO SOARES SELECTIONS

*“Expressive Wines from Small Growers”*

## VINEYARD & CELLAR PRACTICES:

### COMADELLOPS ORANGE 2023



### GENERAL INFORMATION

- Skin contact with less time.
- Winery Name: **COSTADOR TERROIRS MEDITERRANIS**
- Wine: **COMADELLOPS ORANGE**
- Vintage: 2023
- Appellation: NO
- Grape varietal : Copugae of many : Xarel.lo/ Sumoll Blc, Viognier, Chenin, Panser, Parellada, other Catalan and French grapes varieties .
- Vine age: around 70 years old.
- Soil composition: Clay, stony and calcareous.
- Vineyard site(s) harvested/hectares: in Total more than 10 hectare . ( we only use a part of the grapes)
- Please list which grapes are grown on which vineyard site: Xarel.lo/ Sumoll Blc, Viognier, Chenin, Panser, Parellada, other Catalan without identification
- Direction of sun exposure: All.
- Altitude: 550 to 700 msl
- Yield: 3000 to 5000 kgs per hectare.

### VITICULTURE

- Vine training: Organic.
- Green harvesting / Crop thinning: Only we do a green pruning for the leaves.
- Details on biodiversity: Organic biodiversity with pine trees, wild animals etc...
- We are not using herbicides, no pesticides.
- We only use sulphur, only sometimes we use copper if we have mildew attacks. Also, we use a plant infusion for help the vines. But normally not too many problems on the high-altitude vineyards, the major problems came from wild animals that eat that they touch. Sometimes we put electric cable around September.
- Normally we apply compost; we do all the vineyards works under the biodynamic calendar, as the same as we use in the cellar.  
But we are not strict and dogmatic in any way. We do what we think that help the vines and our wines. (always organic and natural things).

## VINEYARD&CELLAR PRACTICES:

- Normally we use compost; we do all the vineyards works under the biodynamic calendar.
- Harvest date of vineyards &/or specific grape varieties if harvested separately: In end of August to end of September.
- Harvest methods (manual vs. mechanical): Manual

## VINIFICATION

- We do 3 selections of the grapes. On the harvest we do a very extract fruit sorted and also on a table before the de-stemmed.
- De-stemmed and a part with whole-cluster. All with skin contact with less time ( each grapes works in different way, depends on the season. Semi Carbonic, whole clusters )
- Total time on skins: 1 to 3 weeks .
- Pre-fermentation cold soak & length of time: yes 2 days at 5 °C before start the process. On refrigerated room.
- Type of fermentation vessel (*include size and age of vessel*): In stand steel tanks and clay amphora.
- Ambient yeast / Commercial yeasts: indigenous yeast.
- Spontaneous fermentation pied de cave (Starter) or pitched yeast: pied de cave.
- Length of time of fermentation: 2 or 3 weeks around 16- 18 °C under control.
- Temperature-controlled fermentation: Yes
- Time on lees: If yes, length of time on lees was around 2 or 3 months. ( less risk as metamorphika)
- Stirring of lees & how often : Yes. Weekly.
- Malolactic fermentation: Total natural malolactic fermentation was made .
- Type of ageing vessel : ): In stand steel tanks and clay amphora. A part we fined for 3 months, in French oak barrels of 500 – 600 litres of several uses.
- Time aged in vessel: 3 months.
- Not Fined / Not Filtered.

## TECHNICAL INFORMATION

- Was SO<sub>2</sub> added? Yes / No . The ageing is without So<sub>2</sub>.
- If so, when and what is the final amount per litre? (Milligrams/Litre): That wine we didn't added SO<sub>2</sub>. 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 SO<sub>2</sub> 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).
- Was the wine chaptalized and / or acidified?: No
- Bottling date: January 2024
- Release date: March 2024
- Type of closure : Select Bio 100 Normacoc (polymer of sugar cane with zero carbon footprint , zero TCA and the same evolution for all the wines).
- Quantity produced (Cases/Year): 1000 cases
- Alcohol percentage: 12.00
- pH: 3,30
- Total acidity: 6.50 expressed in att.
- Volatile acidity: 0,40
- Residual sugar: <0.5 grs./lt