

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)

www.costador.net jf@costador.net +34/607276695

LA FASSINA TREPAT 2019



GENERAL INFORMATION

- **Winery Name:** COSTADOR TERROIRS MEDITERRANIS
- **Wine:** La Fassina Trepat
- **Vintage:** 2019
- **Appellation:** Do Conca de Barberà
- **Grape varietal :** 100 % Trepat
- **Vine age:** Planted 1940 and 1919.
- **Soil composition:** Clay, Calcareous, granitic and stony terroir.
- **Vineyard site :** Two parcels of 4 hectares in total.
- **Direction of sun exposure:** all.
- **Altitude:** 600 to 700 meters
- **Yield:** Less than 3000 to 5000 kgs per hectare.

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 at 600/700 meters of altitude. A lot of wild pork and deer who made very difficult to can do a late harvest. It is mountain vineyard.
- **Organic & few Biodynamic Practices :** We do organic practices and few biodynamic. The vineyard is organic certified.
- **Harvest date:** 1st & 2nd week of October.
- **Harvest methods :** 100 % Manual

VINIFICATION

- **Fruit sorted:** During the harvest we do high selection of the fruit sorted in the vineyards. Also, on a table at the cellar.
- **De-stemmed, whole-cluster/partial ferments:** De-stemmed. We try to have as much as we can the whole berries.
- **Pre-fermentation cold soak & length of time:** On refrigerated room minimum 2 days at 5 °C before starting the process.
- **Type of fermentation vessel:** Clay “Tinaja “amphora of 2500 to 3500 litres clay. With long skin maceration, on post alcoholic fermentation.
- **Yeasts:** “pie de cuve “to start the fermentation.
- **Length of time of fermentation:** 6 weeks around 20 °C under control. We only we do a gentle shower the berries grapes every day (to keep wet all the berries).
- **Post maceration:** long post maceration of few weeks. Around 2 months.
- **Time on lees:** Yes, we do a reductive aging to protect of the oxygen. The length of time on lees is 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 1 time per week.
- **Natural Malolactic fermentation:** Total natural malolactic fermentation was made in the amphorae.
- **Type of ageing vessel:** French oak barrels of several uses of 600 and 500 litres.
- **Time aged in vessel:** we aging / fine the wine in the clay amphora . Each vintage is different, for vintage 2019 were 7 months. (sometimes is longer or shorter deepens on the vintage)
- **No filtered.** Natural precipitation by cold temperatures, inside the cellar temperatures in winter time is 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:** 13 %
- **pH:** 3,44
- **Total acidity:** approximately 5.13 (Att).
- **Volatile acidity:** 0,65
- **Residual sugar:** < 1