

CHENIN BLANC METAMORPHIKA 2022



GENERAL INFORMATION

- Winery Name: **COSTADOR TERROIRS MEDITERRANIS**
- Wine: **CHENIN BLANC METAMORPHIKA**
- Vintage: 2022
- Appellation: NO
- Grape varietal : CHENIN BLANC
- Vine age: around 70 years old.
- Soil composition: Clay, stony and calcareous.
- Vineyard site(s) harvested/hectares: 2.5 hectare .
- Please list which grapes are grown on which vineyard site: CHENIN BLANC
- Direction of sun exposure: All.
- Altitude: 550 msl
- Yield: 3000 to 5000 kgs per hectare.

VITICULTURE

- Vine training: Organic.
- Green harvesting / Crop thinning: Only we do a green pruning for the leaf's.
- 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).

- Normally we use compost; we do all the vineyards works under the biodynamic calendar.
- Harvest date of vineyards &/or specific grape varietals if harvested separately: In mid 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.
- Total time on skins: 1 weeks with whole bunches and with stems.
- 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 clay amhora, concrete tanks , stand steel tanks. Before finish go to French oak barrels : demi-muids 500 – 600 litres of several uses.
- Ambient yeast / Commercial yeasts: indigenous yeast.
- Spontaneous fermentation pied de cave (Starter) or pitched yeast: pied de cave.
- Length of time of fermentation: 4 to 6 weeks around 16- 18 °C under control.
- Temperature-controlled fermentation: Yes
- Time on lees: If yes, length of time on lees was around 5 months.
- Stirring of lees & how often : Yes. Weekly.
- Malolactic fermentation: Total natural malolactic fermentation was made in the barrels during few months.
- Type of ageing vessel : French oak barrels in size” demi-muids” of 500 – 600 litres of several uses.
- Time aged in vessel: 5 months.
- Not Fined / Not Filtered.

TECHNICAL INFORMATION

- Was SO₂ added?: Yes / No . The ageing is without So2.
- If so, when and what is the final amount per litre? (Milligrams/Litre): 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).
- Was the wine chaptalized and / or acidified?: No
- Bottling date: February 2023
- Release date: March 2023
- 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: 3,37
- Total acidity: 5.50 expressed in att.
- Volatile acidity: 0,72
- Residual sugar: <0.5 grs./lt