

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

METAMORPHIKA 100% RED GREANCHE 2021



GENERAL INFORMATION

- **Winery Name:** COSTADOR TERROIRS MEDITERRANIS Created by Joan Franquet
- **Wine:** METAMORPHIKA GREANCHE - CERAMIC BOTTLE
- **Vintage:** 2021
- **Appellation:** NO DO
- **Grape varietal :** RED GREANCHE – GARNATXA NEGRE
- **Vine age:** around 75 . Planted around 1940.
- **Soil composition:** Clay, Calcareous, granitic and stony terroir.
- **Vineyard site :** Two parcels of 3 hectares and 1 hectare.
- **Direction of sun exposure:** all.
- **Altitude:** 300 and 600 of altitude form the sea level.
- **Yield:** Less than 3000 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 near of the town 600 and 300 meters. A lot of wild pork who made very difficult to can do a late harvest. It is mountain vineyards.
- **Organic & few Biodynamic Practices :** We do organic practices and few biodynamic.
We only use sulphur, copper. Normally we apply compost; we do all the vineyards works under the moon 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.
- **Harvest date:** In beginning of October.
- **Harvest methods :** 100 % Manual

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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.
- **Time Skin Maceration**: In total around 10 to 12 weeks . (fermentation and post maceration)
- **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 amphorae of 250 , 450 , 1500, 2000 and 3500 litres amphorae . Skin maceration post fermentation take few weeks before pressing.
- **Yeasts**: “pie de cuve “to start the fermentation.
- **Length of time of fermentation**: 4 weeks around 18 °C under control. We don't do “piegaje”. We only moves the berries grapes every day with the hands (only 1 time per day to keep wet all the berries).
- **Period of maceration**: after finish the fermentation period, the amphora is closed with stand steel top. We fill the amphorae full of wine. Every week we do” battonage” with inert gas to avoid oxidation.
- **We aging and fine** : the wine is aged in the clay amphorae.
- **Time on lees**: length of time on lees: all the aging period .
- **Stirring of lees & how often**: Minimum 1 time per week. (all the aging period).
- **Refilling the Vessels**: Minimum 1 time per week.
- **Natural Malolactic fermentation**: Total natural malolactic fermentation was made in the amphorae.
- **Type of ageing vessel** : In clay amphorae.
- **Time aged in vessel**: we aging / fine the wine during the time that the wine need. Each vintage is different, that vintage around 7 months in total. (fermentation and aging).
- **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):): **<10 mgs./lt in total of SO₂**. 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) : 1500 cases .
- **Alcohol percentage**: 14,99 %
- **pH**: 3,40
- **Total acidity**: approximately 5.1 (Att)
- **Volatile acidity**: 0,68
- **Residual sugar**: < 1