

## METAMORPHIKA 100% AMPHORAE SUMOLL 2020



### GENERAL INFORMATION

- **Winery Name:** COSTADOR TERROIRS MEDITERRANIS
- **Wine:** METAMORPHIKA 100% AMPHORAE SUMOLL
- **Vintage:** 2020
- **Appellation:** NO DO
- **Grape varietal :** 100 % RED SUMOLL – SUMOLL NEGRE
- **Vine age:** around 60 to 80 years old.
- **Soil composition:** Clay and stony.
- **Vineyard site(s) harvested/hectares :** 3 parcels of 1 hectare each one.
- **List of grapes :** 100 % RED SUMOLL
- **Direction of sun exposure:** North- West
- **Altitude:** 600 to 650 msl
- **Yield:** 3500 to 5000 kgs per hectare.

### VITICULTURE

- **Vine training:** The agriculture was organic from long time.
- **Green harvesting :** No
- **Details on biodiversity:** Organic biodiversity with pine trees, wild animals etc...
- A lot of wild pork who made very difficult to can do a late harvest. It is mountain vineyards. We put electric cable.
- **Organic certified vineyards ,** not certified the bottle.
- If not certified, please include a paragraph about your practices. We do organic practices and few biodynamic. We only use sulphur, copper.
- **Harvest date of vineyards :** End of September to 1<sup>st</sup> week of October .
- **Harvest methods** (manual vs. mechanical): Manual

## VINIFICATION

- **Is fruit sorted?** : Yes. On the harvest we do a very high fruit sorted and also on a table before the De-stemmed.
- **De-stemmed, whole-cluster/partial ferments, etc:** De-stemmed. We try to have as much as we can the whole berries.
- **Total time on skins:** fermentation take 4 weeks in Clay amphora Clay.
- **Pre-fermentation cold soak** : yes 2 days at 5 °C before start the process. On refrigerated room.
- **Type of fermentation vessel (include size and age of vessel):** Clay amphora of 250 to 450 , also big amphoras of 1500-2500-3500 litres .
- **Ambient yeast / Commercial yeasts:** indigenous yeast.
- **Spontaneous fermentation, pied de cave (Starter) or pitched yeast:** pied de cave
- **Length of time of fermentation:** 4 weeks around 16- 18 °C under control. We don't do "piegaje" and pumping, we only moves the berries grapes of the top every day with the hands ( only 1 time per day to keep wet all the berries and the juice.
- **We fill the amphorae full** ,we do "battonages "every week with inert gas to avoid oxidation for are free of SO<sub>2</sub>.
- **Temperature-controlled fermentation:** Yes
- **Time on lees:** all the aging period in amphorae around 6 to 9 months. ( each year is different)
- **Stirring of lees & how often (if applicable):** Yes. Weekly.
- **Malolactic fermentation:** Yes / Total natural malolactic fermentation was made in the amphorae.
- **Malolactic fermentation takes place, is it ambient/ spontaneous:** Natural.

We never bottling the wine if the malolactic didn't finish or if there is residual sugar I don't bottling. I don't want the wine re-ferment for those 2 critical points.

- **Type of ageing vessel(include size and age of vessel):**"Tinajas"Clay amphora of 250 - 450 ,1500 to 2500-3500 lts.
- **Time aged in vessel:** around 9 months in clay amphorae ( each year is different).
- **Fined / Filtered** : No.

## TECHNICAL INFORMATION

- **Was SO<sub>2</sub> added ?** : The ageing is without So<sub>2</sub> .
- **Final Total SO<sub>2</sub>** (mgs/litter): **<10 mgs./litre in total** . That wine we didn't added SO<sub>2</sub>. We only 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 all the wines the 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
- **Were enzymes used** during fermentation or ageing?: No
- **Bottling date:** March 2022
- **Release date:** May 2022
- **Type of closure** : Select Bio 100 Nomacorc ( polymer of sugar cane with zero carbon footprint , zero TCA and the same evolution for all the wines)
- **Quantity produced** (Cases/Year): 1100.
- **Alcohol percentage:** 13.00
- **PH:** 3.34
- **Total acidity:** 6.12
- **Volatile acidity:** 0,62
- **Residual sugar:** < 0.5 grs/ lt.