

## ULL DE LLEBRE

sumoll

### WINE TASTING NOTES

Mid-depth grenadine-color. Intense fresh-fruit (mulberry, sloe, currant and citrus) and spicy aromas that bring to mind aniseed and black licorice upon a floral (violets) and refreshing eucalyptus background. It presents a fine and balanced attack. A fresh, sweet and appetizing wine.

### HARVEST

Manual harvest, second week in September 2017.



Ull de llebre and Sumoll



Serve at 15 - 17 °C

### ELABORATION

Pre-maceration for 48 hours at 15 °C. Cold fermentation and maceration (maximum 20 °C). Malolactic and ageing in vat. Minimum 3 months in vat and 3 months bottled.

**Volatile acidity:** 0.29 g/l

**Total SO<sub>2</sub>:** 65 ppm

**Sugars:** 0.15 g/l

**Alcohol:** 12.70 °C.

**pH:** 3.55

**ATS:** 3.80 g/l

