

Parcel: Valdesacia

Age of vineyard: 112 years old

Grape variety: 75% Palomino and 25% Doña Blanca

Harvest date: 02/09/16 Time to pick: 8 a.m. at 14 °C

TIME TO FERMENTING	MAX. TEMPERATURE OF FAL
28 days	18 °C
Analitycs:	
Total acidity (g/L of tartaric acid)	6,2
PH	3,05
Volatil acidity (g/L of acetic acid)	0,28
Malic (g/L of malic acid)	0,9
Alcohol	11,8

Vineyard:

With a total area of 0.4 hectares, **Valdesacia** vineyards are located in a slope with north est orientation. The soil typologies **quartz** over the sandy soils. The vineyard has a plantation density of 4,400 plants/hectare of **Palomino** and **Doña blanca**, with a plantation framework of 1.5 meters by 1.5 meters, **pruning in tree**, with an age of **112 years old**.

Winemaking:

The harvesting is done in the traditional hand picking style and the parcels are monitored in steel tanks with temperature control during all alcoholic fermentation. Aging in steel tank with **fine lees for 5 months.**

Production: 1,266 bottles