## Harvest 2014



Parcels: Villarin

Age of vineyard: 92 years old Grape variety: 100% Mencia Harvest date: 04/09/14 Time to pick: 8 a.m. at 14 °C

TIME TO FERMENTING	MAX. TEMPERATURE OF FAL
16 days	23,5 °C
Analitycs:	
Total acidity (g/L of tartaric acid)	5,1
PH	3,34
Volatil acidity (g/L of acetic acid)	0,32
Malic $(g/L)$ of malic acid)	0
Alcohol	13

## Vineyard:

**Villarin** (1 hectares) are located in a slope with east orientation in **slate** and **quartz** over the clay soils. The vineyard has a plantation density of 4,400 plants/hectare of **Mencia** with a plantation framework of 1.5 meters by 1.5 meters and **pruning in tree**.

## Winemaking:

The harvesting is done in the traditional hand picking style and the parcels are monitored and aging in **concret tanks** for a 9 months.

Production: 1,946 bottles