

TEXTURES DE PEDRA 2012

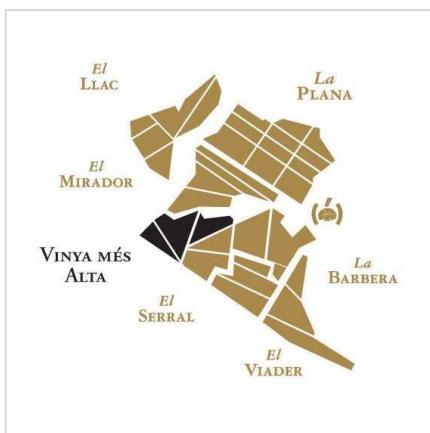
The exploration of 3 local red varieties: **Xarel-lo Vermell, Bastard Negre and Sumoll**. **Textures de Pedra** is the highest expression of the Mediterranean varieties, the Penedès climate, the stony soils of Conca del Riu Anoia and the result of a long aging on the lees, a “**Blanc de Negres**” which is concentrated on the palate and has great potential for aging.

SOILS

The soils on the estate are calcareous and date back to the oldest period of the Penedès depression some 16 million years ago. **The first layer** comprises roots of up to 1 meter that live in the clay along with nutrients, organic matter and water. **Second layer**, from 1 meter down. This is where the plant meets the compact clays known locally as *galera*. Calcareous base rock encrusted with marine fossils.

SELECTION OF PLOTS

Xarel-lo and **Bastard Negre** from **Vinya Més Alta**, located at the top of the Serral hill, the highest plot on our estate. An unusual stony soiled vineyard with excellent drainage and low yields. **Sumoll** and **Parellada** in a high altitude, **mixed vineyard in the West of the Conca del riu Anoia**.



HARVEST 2012

Autumn and winter was a period with contrasting weather conditions. A warm and rainy winter; we accumulated 186 L/m² of rain, which was very important for filling the water capacity of the soil. The months covering the plant growth period were warm and dry. August began with maximum temperatures over 35 °C and a growth cycle with very little water. The 2012 harvest has resulted in low production levels but very high quality, with good balances for our sparkling wines combined with excellent health.

The crop year saw a low precipitation level of 486 L/m² and the average temperature was 15.2 °C with extreme maximum and minimum temperatures.

VITICULTURE

Biodynamic viticulture. A vineyard with spontaneous vegetation coverage which affords biodiversity, fertility and gives the soil a lot of life. We add manure from our animals, composted in the winter. We perform a short goblet pruning.

Use of plants and herbal infusions to minimize the use of copper and sulphur. Control of *Lobesia Botrana* by means of sexual confusion. Testing of fruit and maturation controls before the harvest. Manual harvest.

WINEMAKING

The grapes enter the winery by gravity. At each stage, the atmosphere is controlled by dry ice. Slow pressing at low pressures. Static sedimentation at low temperatures. First fermentation in stainless steel tanks at a controlled temperature. Assemblage and second fermentation in the bottle with a **minimum ageing period of 42 months in a horizontal position**. No “liqueur d’expédition” added. Disgorging date stated on the back label. 8.612 bottles.

30 % Xarel-lo harvested after 12 of September.

Espalier-trained vines in 2002.

25 % Xarel-lo Vermell harvested after 14 of September.

Espalier-trained vines in 2002.

25 % Sumoll harvested after 10 of October.

Goblet-trained vines planted in 1957.

15 % Bastard Negre harvested after 10 of September.

Goblet-trained vines planted in 1974.

5 % Parellada harvested after 10 of October.

Goblet-trained vines planted in 1957.

ANALYTICAL DATA

Alcohol content: 12,1 % Vol.

Acidity: 7,10 g/L tartaric acid

pH: 2,93

No sugar added

