

blanc sec

# ÀMFORA

LES FRESES DE JESÚS POBRE



## THE PROJECT

The Montgó mountain has a treasure dated from the 6th century BC, an Iberian village fortified with the necessary technology

To make and breed wine. In 2017 the potter Carles Llarch creates with the land of our farm and based on the plans of the archaeological site, an amphora R1, that emulates that ancestral production to claim the merit and dignity of our ancestors and our land.

## VARIETALS AND ELABORATION

100% Muscat of Alexandria cultivated in two plots: Les Freses (red clay soil) and L'Alquería del Colomer

(limestone), both at sea level.

Our 6.5 ha vineyard is planted on a double guyot trellis and has an average production per hectare: 3500kg / ha

The harvest is manual in boxes of 12 kg with selection and destemming table, which this vintage was made

August 17, 2019, each plot at its optimum maturation moment.

## BREEDING

Fermentation with own yeasts in Cuba and aging for 7 months on its mud amphora lines of 350L, without cold and with the same intervention. It is not tartarically stabilized, so it can present precipitated crystals The amphora has been raided once, to preserve the character of the plots and vintage.

Bottled on April 2, 2020

Production: 1400 bottles of 0.75L

## TASTING NOTE

In visual it is gold, clean and bright with straw reflections. The nose is intense and distinguished, with aromas jasmine flowers and vegetable notes of chamomile and fennel. In the mouth it is complex, dry and saline, we distinguish its

Micro-oxygenation and its yeasts, in retronasal remember the fresh butter.

## ANALYTICS

ALC / VOL 13%

Total Acidity 5.5 g / l

Residual Sugar 1.2 g / l

Sulphurous free 8 mg / l

Service temperature 9°