



PRODUCT DATA SHEET: CON BARBAS Y A LO LOCO



Cellar	LA SALADA
Product name	CON BARBAS Y A LO LOCO
Apellation	Without origin denomination
Harvest	2019
Type	RED WINE
Coupatge	70% XAREL.LO + 30% SUMOLL
Analytical	Alcohol : 12,5% Ph: 3,70 Acidity: 5,76 g/l (Total tartaric acidity) Unfiltered. No added sulfites. Natural sulfites. Indigenous yeasts
Elaboration	Harvested by hand-picking in small boxes. 70% Xarel.lo: maceration with skin and rape (70%) and the rest only skin 30% Sumoll: maceration with skin and rape (70%) stepped on with the feet and the rest only skin
Aging	In stainless steel tank for 7 months
Characteristics	Light, little tannic, easy to drink and nice.
Vineyard	The sumoll vineyards was planted in 2012 and the xarel.lo in 2006
Terroir	Sumoll vineyard: stony and sandy Xarel.lo vineyard: Calcareous clay soils
Observations	Organic agriculture. From our vineyards. Native grapes of Penedès