

**BASTARD NEGRE 2017**  
**DE LES TERRASSES DEL SERRAL**

*pepe font*

**VARIETY**

100% Bastard Negre

**PLOT**

Vineyard of the Serral Terraces  
Calcareous soil, with clay-loam texture  
Year of planting: 1974  
Goblet-trained vines  
Surface area: 0.63 ha  
Production: 1.230 kg/ha  
Biodynamic viticulture

**VINTAGE**

After a 2016 vintage with the lowest rainfall recorded in the last 50 years (283.5 mm) a promising autumn and winter came with 320.8 mm of rain. December and January were rather cold. March and April with 124 mm of rainfall helped the plant to have a good vegetative development. On 21 April we had a frost in which we lost 5% of production in the Plana and the Llac, but it did not affect the Noguer vineyard.

Then came some tough months of drought until harvest. From early May to the beginning of the harvest it only rained on 4 days with a rainfall between 10 and 15 mm, followed by windy days.

Rain on August 8 provided the xarel·los with energy for the end of ripening. The growing season was short, and we started the harvest earlier than ever before. We finished the estate harvest on August 30 with the xarel·lo from the Noguer vineyard. The harvest was healthy with concentrated, rounded wines with good acidity. The plant has recovered from the 2016 vintage and appears to be strong for the new season.

During the agricultural year it rained 448 L/m<sup>2</sup> (the average over 20 years is 525 L/m<sup>2</sup>) and the average temperature was 15.5°C (average is 15.2°C).

**VINIFICATION**

Manual harvest on August 29 (fruit day) in 15 kg boxes. Selection of grapes in the vineyard. Once harvested we destem and crush lightly. Spontaneous fermentation with indigenous yeasts from the vineyard in 3 open casks of 225 L in the garage of the Mas and one Qveri. Fermentation begins on 01/09 and ends on 18/09, the day we de-vat without pressing. During fermentation we do a little pigeage (punching down) to wet the cap without extracting too much tannin. We do not control the fermentation temperature, temperature does not exceed 27 °C. After racking, we filled two casks and the Qveri. Malolactic fermentation takes place naturally. It ages during the winter months where the wine is stabilized. We bottled on May 9. We do not use any oenological additives at any time in the process.

ABV 12.5% vol

Total acidity 6.5 g/L expressed in tartaric acid

pH 3.12

Residual sugars 0.90 g/L

Volatile acidity 0.52 g/L

Malic acid <0.1 g/L

Total sulfur dioxide <0.4 g/L

N° bottles 1.630

No added sulfites