

## **URBAN** 2015

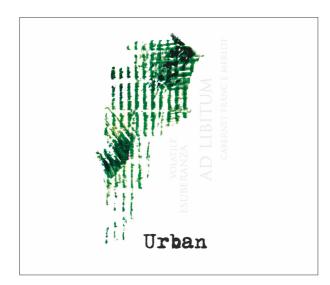
GRAPEVINE: MERLOT (70%) CABERNET FRANC (30%)

SOIL: calcareous

YEAR OF PLANTING: 1940 BOTTLES PRODUCED: 5000 MANUAL HARVEST in early

September

PROCESSING: spontaneous fermentation in open wooden barrels, where grapes are left macerating on their skins for 30 days. One-year-long maturation in wide concrete barrels.





## ANALYTICAL DATA:

No filtration nor clarification.

ABV (Alcohol % by volume): 12,7%

Total dry extract: 33,3 g/l

Total acidity: 7,22 g/l

Volatile acidity: 1,20 g/l

Malic acid: < 0.20 g/l

Lactic acid: 2,07 g/l

Ph: 3,37

Total sulphur dioxide: 33 mg/l

Free sulphur dioxide: 9 mg/l