

URBAN 2016

GRAPEVINE: MERLOT (60%) CABERNET FRANC (40%)

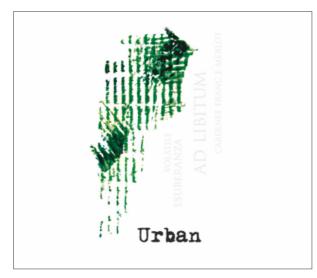
SOIL: calcareous

YEAR OF PLANTING: 1940 BOTTLES PRODUCED: 8000 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.

No filtration nor clarification.





ANALYTICAL DATA:

ABV (Alcohol % by volume): 13,8%

Total dry extract: 33,3 g/l

Total acidity: 6,35 g/l

Volatile acidity: 1,09 g/l

Malic acid: < 0.20 g/l

Lactic acid: 1,87 g/l

Ph: 3,52

Total sulphur dioxide: 1 mg/l

Free sulphur dioxide: >1 mg/l