



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