

INFRAMUNDO NATURAL

NERO D'AVOLA

HARVEST: 2023

GRAPES: Nero D'Avola

ORIGIN: Las Compuertas, Finca Victoria.

VINEYARD ALTITUDE: 1050 m.a.s.l.

YEAR PLANTED: 2018

DENSITY: 10000 plants per hectare.

YIELD: 1 plant per bottle.

CONDUCTION: low trellis.

VINEYARD MANAGEMENT: organic with cover crops, mantle irrigation.

SOILS: deep clay loam.

WINEMAKING

HARVEST DATE: first week of March 2023.

HARVEST: manual.

RECEPTION AT THW WINERY: in cases of 18 kilos. Optical selector.

MACERATION: 7 days at 10° C in colored terracotta amphorae.

ALCOHOLIC FERMENTATION: with indigenous yeasts for 20 days at temperatures between 18°/22° C, the skins are worked with twice daily pisonages.

MALOLACTIC FERMENTATION: in amphorae at 18° C.

AGING: 6 months in the same amphorae.

BOTTLING: October 2023. This wine has not been stabilized, filtered or clarified. Vegan, organic, natural wine.

TOTAL PRODUCTION: 350 bottles.

Alcohol: 13,7%

Total acidity: 5,06

Ph: 3,84

Residual sugar: 2,93

TASTING NOTES: Deep color on red-purple tones. Delicate nose reminiscent of plums and cherries with an elegant floral presence. On the palate, its freshness and velvety tannins stand out, marking the clayey character of the soil, with a finish of black cherries.

Recommended temperature for consumption: 14°/16° C.

WINEMAKERS: Héctor and Pablo Durigutti.

