



**COSTADOR**  
TERROIRS MEDITERRANIS

Blanc  
*Selecció*



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TERROIRS  
MEDITERRANIS

## AMFORA BLANC SELECCIÓ COSTADOR

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**WHITE WINE: Rousanne, Marsanne & Xarle.lo**



**75ml.**

**12.00 % Vol.**

### Technical details

**Grapes Varieties:**

Rousanne , Marsanne & Xarle.lo

**Fermentation:** Amphora & In stainless steel tanks

**Aging:** Aged in amphora and in french Oaks.

**Bottling:** Non filtration.

**Logistics :**

Type of Bottle: High Bourgogne

Bottles of 0.75 cl 6 units / box.

### Terroir

Many different terroirs of limestone, red clay and very stony soil

### Wine Elaboration

Prefermentative cold maceration to prevent oxidation and preserve the primary aromas; subsequent stripping of the fruit with manual selection of grapes on the table to choose grain by grain. The maceration of whole berry to enhance the flavour precursors of these varieties, subsequent pressing. Racking at 5 degrees and then the juice is fermented at 12 degrees with indigenous yeast. The fermentation time is 10-12 days with temperature control throughout the process. Refining and aging in amphorae for 8 to 10 months in the making spontaneous malolactic fermentation. Aged for 8 months in amphora. Elements of consistency of this wine are the expression of the primary aromas of the variety, and aromatic precursors which then give character to the wine.

**COSTADOR TERROIRS** works with Organic Agriculture only in a singular mountain vineyards . (Someone of them certified). The vineyards are very old, the major part between 60 to 110 years. With different “terroirs” (slake, clay and limestone). They are located in altitudes between 400 to 800 meters. With the high contrast of temperatures, our grapes can mature in a long time and preserves freshness & acidity. We control temperature of all the process in the moment since we pick up the grapes, the fermentation & aging. We also preserve the authentic flavour and taste of the juice grapes, we do the fermentation with wild & autochthon yeast. The major part of the fermentation we done an amphora or stand steel tanks & several uses oaks. The aging we do in an amphora & several uses oaks. The final juice is a real & authentic wine with natural taste. We work with autochthon Catalan varieties of grape: Dark varieties: Grenache, Carignan ,Dark Sumoll , Trepat .White : Macabeu , Xarel.lo , Sumoll blanc ,Parellada , Grenache. We also work with singular & rare terroirs with organic vineyards with varieties like: Marsanne, Rousanne & Biodinamic Pinot Noir. We do wine, sparkling & sweets wines.



### • Old Vignes

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We work with an old vigne because we look for the balance in the plants on dry or rainy years. The low production of each old vigne gives us a concentration of the juices grapes; therefore also we look for the minerality trough the long roots can find in the deep of the land.

### • Organic

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Our Soils & Mediterranean terroirs are the most important element in creating a sustainable environment in the vineyard. Farming organically involves committing to two principals: ecological production and maintaining organic integrity. Production methods must conserve soil, pollute little, and promote a healthy ecosystem. The essence of this kind of farming is to reduce the used chemicals as much as it is possible and do not harm the nature. Instead of using herbicides, organic farmers cultivate the soil using natural fertilizers (compost and manure) and plant cover crops. Plants other than vines are encouraged to grow in and around the vineyard, attracting beneficial insects like ladybugs, some mites, and green lacewings. Natural predator pests are an organic alternative instead of using poisonous chemicals. This alone is not enough. To strengthen the grapes own defense system we need to control the quantity of each grape stick. We start this process at the cutting and later at the green work. Because of this the grape will be healthier and will ripen with higher sugar

### • Mountain Vineyards

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We have many and uniques advantages due to high elevation, which allows for late harvest and ideal fruit maturation. Our ideal vineyard site benefits from a cooling mountain breeze; it comes from the Mediterranean sea. Sunlight intensity is higher at higher elevations, resulting in increased photosynthesis and increased production of healthy resveratrol. Total anthocyanins go up with higher elevations. Total tannins are steadily up with higher elevations, while bitter monomeric tannins go down. Malic acid retention is higher in up altitude. The total acidity is higher, therefore the PH of the juice and the wine will be lower and the lives of the wine will be longer without necessity of added additives. The high altitude give to have a good and complete maturation of the grapes. We have less alcohol than lower altitudes; because we have extended the time to harvest to have a complete flavor ripening after sugar maturity was reached. Always without loss the freshness of the fruits.

### • Barcelona

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All of our vineyards are located no so far from Barcelona. Between 30 to 150 kilometers. Our wines want to be the reflex of our city “BARCELONA” & the monuments like Sagrada familia and Gaudi architect , who born near Tarragona where are the major part of our vineyards. The modernity , the freshness and the character of our terroirs expressed in a cup of wine. The Catalan character and is serious and happy at the same time. We work very hard but with happiness that came from our Mediterranean gold coast “COSTADOR” . Discover our wines and came to visit us at the same time , just 1 hour from Barcelona.

## **COSTADOR TERROIRS MEDITERRANIS**

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