



Pet - Nat PRELVN Cantos de Sirenas



ES-ECO-021-EX
Agricultura UE

In our over-30-years-old vineyards, located at an altitude of 546 meters a.s.l. and planted in clay soils, we carry out the manual harvest during the night in small boxes of no more than 16 Kg. ,selecting the best grapes of Eva and Gewürztraminer. We transfer them to the cellar and select them at the table. Afterwards we proceed to its destemming, pressing and static clarification of the must. Then the must is transferred, as clean as possible, to the clay jars where it will ferment, with its indigenous yeasts, at a controlled temperature for 15-20 days.

The two varieties of grapes ferment in separate jars and only at the end of the fermentation the musts come together. The most delicate moment begins. We will be permanently pending so that when the time comes and at the appropriate density, we bottle that must just before the end of fermentation.

Once bottled, we transfer it to the cellar and store it with the bottles horizontally. Here the miracle begins. The end of the fermentation of the must begins, which will produce the natural carbon dioxide of these wines.

After at least 6 months the bottles pass to the desks where for eight consecutive days they are given an eighth turn to proceed to their subsequent disgorging to remove the thickest grounds.

A live wine that can present precipitations in the bottle that do not alter its organoleptic qualities at all.



Juan Leandro Romero- Winegrower