



M.S.B.

SOMMS & VINEYARDS



Daurat 2019



Producer: M.S.B. Somms & Vineyards, SL

Origin: Penedès Designation of Origin

Type of Wine: White Wine with Partial Aging

Type of Sealing: 100% Natural Cork 49mm x 24,2mm

Presentation / Format: 750ml

Box: 6 Bottles | Carton Box | 517mm x 311mm x 95mm

Weight x Bottle: 1565 gr

Alcohol Content: 12%

PH: 3,16

Total Acidity: 4,30g/l

Volatile Acidity: 0,20g/l

Sulfurous (Free / Total): 13mg/39mg/l

Residual Sugar: 0,5g/l

Grape Varieties: 95% Xarel.lo | 5% Malvasia de Sitges

Production / Volume: 945 Bottles

Name of the Estates / Plots:

Xarel.lo: Finca Muç, Finca Patricio, Finca Torner,
Finca Sant Quintí, Finca Sant Pere

Malvasia de Sitges: Finca Les Planes

Age of the Vineyard:

Xarel.lo: Finca Muç (1971), Finca Patricio (1968), Finca Torner,
Finca Sant Quintí, Finca Sant Pere

Malvasia de Sitges: Finca Les Planes (1996)

Planting Density: 3500 Vines / ha

Soils: Xarel.lo: Chalky-clayey soils

Malvasia de Sitges: Deep alluvial loamy and silty soils

Viticulture: Organic farming. Neither herbicides, pesticides nor any other chemicals were used on any of the vineyards.

We do not plow the soil and we work with spontaneous covers to protect it.

Harvest: Strict selection at the time of the manual harvest. We use 20kg plastic boxes.

Xarel.lo: 02/09/2019 and 07/09/2019

Malvasia de Sitges: 22/09/2019

Fermentation / Vinification: Destemmed crushed and filled tanks by gravity.

Press Performance: Free run must of 55%. No industrial yeast used. Fermentation starts spontaneously in concrete tanks during 20 days at 16-17°. No malolactic fermentation and no clarifying.

Aging: 1,5 months in cement tanks doing battonage (lifting lees) every 10-15 days before filling the oak barrels.

65% aged in Oak Barrels for 8 months

35% aging in stainless steel tub for 8 months

Barrel Type: 500L French Oak Barrel

Serving Temperature: 8 - 12 °C

Decantation: We recommend decanting it before service.

Recommended Glass: Burgundy for White Wines