



Essència 2019



Producer: M.S.B. Somms & Vineyards, SL
Origin: Conca de Barberà Designation of Origin
Type of Wine: Red 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: 1510 gr
Alcohol Content: 13%
PH: 3,09
Total Acidity: 6,2g/l
Volatile Acidity: 0,52g/l
Sulfurous (Free / Total): 35mg/71mg/l
Residual Sugar: 0,2g/l
Grape Varieties: 100% Trepat
Production / Volume: 1098 Bottles
Name of the Estates / Plots:
Finca Les Alzinetes, Finca la Butxaca, Finca Les Parades
Finca La Sort d'en Martí
Vineyard Surface:
Finca Les Alzinetes 0,5ha | Finca la Butxaca 1,5ha
Finca Les Parades 0,6ha | Finca La Sort d'en Martí 1,5ha
Age of the Vineyard:
Finca Les Alzinetes, Finca la Butxaca, Finca Les Parades 60-90 Years Old
Finca La Sort d'en Martí 30 Years Old
Planting Density: 2400 Vines / ha
Soils: Clay-limestone
Viticulture: Organic (2019 is the second harvest in which the conversion is certified)
Harvest:
Finca Les Alzinetes, Finca la Butxaca, Finca Les Parades, is done by manual harvest on 09/14/2019
Finca La Sort d'en Martí is done by manual harvest on 09/09/2019
Fermentation / Vinification: We use our own selected yeasts and co-inoculated lactic acid bacteria.
SO2 in the form of metabisulphite.
Finca Les Alzinetes, Finca la Butxaca, Finca Les Parades undergoes prefermentative maceration with carbonic snow for 2 weeks followed by fermentation at low temperature.
Finca La Sort d'en Martí, prefermentative maceration for 2 days before fermentation at low temperature.
Aging: Finca Les Alzinetes, Finca la Butxaca, Finca Les Parades aged 6 months in Oak Barrels
Barrel Type: 225L French Oak Barrel
Serving Temperature: 16 - 18 °C
Decantation: We recommend decanting it before service.
Recommended Glass: Burgundy for Red Wines