

Salix 2020

**Balance, intensity and purity.
Fine, gentle and persistent.**

Varieties: 65% white Grenache, 20% Macabeu, 15% Pedro Ximénez.

Soil: Hills of "Illicorella", Paleozoic laminar slate, at an altitude of 350-450 meters above sea level.

Climate: Mediterranean with a continental trend. High thermal contrast between night and day.

Elaboration and aging: Harvest by hand in 10 kg crates. Grape by grape selection when they reach the winery. Pressing and static skin removal. 50% fermented in a French oak barrel with 3 months aging and 50% fermented in stainless steel tank and 3 months aging on lees.

Bottling: 1.270 bottles in February 2021.

Alcohol content: 13% vol. **pH:** 3,04 **Total acidity:** 4,9 g / L

Vintage 2020

Early vintage. As a result of high temperatures, the plants started their vegetative growth between 2 and 3 weeks earlier than usual. This advance of the cycle, together with the intense spring rains and the high temperatures, generated the "perfect storm" for the development of Mildew fungus. A dry summer sped up the ripening process, so the harvest started a week earlier than usual. Healthy grapes were high quality with lower yields.

