



Onra 2016 blanc

Varieties: white Grenache (70%) and Sauvignon blanc (30%).

Vineyard: north dominated by the mountains of Serra Llarga, on the west part of Catalonia and located on a state with 11.3 hectares of vineyards cultivated following the techniques of Organic viticulture from their plantation and currently Biodynamic, seeking the ultimate expression and singularity of this unique *terroir*. Distributed in 14 plots, where last technology fuses with multi flowers herbaceous layers that increase and multiply the plant biodiversity and in turn the soil, to give the plant as more friendly environment as possible, chasing to obtain better wines year after year. Working in collaboration with Institutions in wine top research projects. NW-SE aspect. High density of 4166 vines/ha and plantation under 2.40 x 1.00 meters. Loam texture.



Climatology: an area characterized by a high temperature contrast between winter and summer, with values ranging from -5°C to 40°C respectively. Low rainfall with annual regime of 310 mm/year and values of 150 mm/year during the growing season. Temperature variation from veraison to harvest of 18°C average.

Vines: with 110Richter rootstock and double cordon Royat formed with two heights vegetation collect to encourage a better leaf surface exposition to light, facilitating the bunch aeration to keep and prevent humidities that activates fungi.

Harvest: grapes entirely from the property estate. Warm year in general, especially during summer. Fussy about rainfall, exceptionally low. Excellent harvest although below the average yield. Manual and selected harvest in mid-September, in cases of 8kg and tempered just after collection in a cold fridge at 6°C.

Vinification: excellent temperature treatment at the grapes entrance, with a scrupulous destemming and gentle crushing. Skin contact in tank during 8 hours and subsequent close pressing in bladder press. Spontaneous fermentation at low temperature with indigenous yeasts from the vineyard, providing aromatic complexity and local authenticity, while enhancing the varietal and primary aromas. In contact with its fine in stainless steel tanks during 8 months.

Production: 5,684 bottles of 75cl.

Tasting notes: bright and intense greenish yellow colour. In a still glass, citrus aromas and stone fruit such as Golden apple and Williams pear. By aerating, it reveals very aromatic, where the yeast and mother lees come out, toasted bread and pastry, banana and pineapple. Voluptuous and fresh attack, wrapping the palate and appearing aniseed herbs, fennel and chamomile, along with the ripe pear and the final citrus. Saline (sap) and mineral, long and persistent in its aromatic expression. Very balanced and fresh.

