Passió Marcelan

Purpose: The link between lands is built with passion; this is the force that beats among all the values and joins them strong with heart and mind.

Grape
94% Marcelan, 6% Sumoll.

Vineyard
Plot «La Cirsterna de la solana» (Eco certification).

Ground
Land of very compact calcareous red clays. Serra de Montmell.

Fermentation
Hand harvested in boxes of 10kg:
- 80% of the grapes, maceration and fermentation with its peels in amphora for 10 days.
- 20% of the grapes, maceration and fermentation in with its peels for 10 days, in stainless steel tank.
- Later fine-tuning of 3 months in chestnut wood barrels of 500l.

Ferments
Native yeast.

Fermentation containers
Amphora, chestnut tree wood, stainless steel.

Limited edition: 2.066 bottles

No filtered, no clarified, total sulphites: <10mg/l, 14% alcohol

Recommended consumption time
July-August 2017. It is a long life wine that can remain in the bottle for a long time.

Service and drink advice
Poured when possible, otherwise open the bottle in advance prior to service.