

Harvest 2016

AKILIA

Parcel: Fontairo

Age of vineyard: 75 years old

Grape variety: 75% Palomino and 25% Doña Blanca

Harvest date: 02/09/16

Time to pick: 8 a.m. at 14 °C

<i>TIME TO FERMENTING</i>	<i>MAX. TEMPERATURE OF FAL</i>
23 days	18 °C

Analitics:

<i>Total acidity (g/L of tartaric acid)</i>	5,8
<i>PH</i>	3,15
<i>Volatil acidity (g/L of acetic acid)</i>	0,28
<i>Malic (g/L of malic acid)</i>	0,9
<i>Alcohol</i>	12,5

Vineyard:

With a total area of 0.5 hectares, **Fontairo** vineyards are located in a slope with west orientation. The soil typologies **slates** over the clay soils. The vineyard has a plantation density of 4,400 plants/hectare of **Palomino** and **Doña blanca**, with a plantation framework of 1.5 meters by 1.5 meters, **pruning in tree**, with an age of **75 years old**.

Winemaking:

The harvesting is done in the traditional hand picking style and the parcels are monitored in steel tanks with temperature control during all alcoholic fermentation. Aging in steel tank with **fine lees for 5 months**. The 30% aging in French using barrel of 228 liters.

Production: 2,133 bottles