

Vins de la Mediterrània
LA TRAPADELL BRISADA 2020

enovitis
SMART WINES



Mediterranean wines are born to give value to minority vine varieties, which grow in soils and mesoclimates of the Mediterranean basin. It is a research and collaborative project with local entities and winegrowers.

THE VINEYARD

Emblematic agricultural estate of the Marina Alta (Alicante), in the departure of Les Basses de Teulada, with a soft relief, located on a hill of white and clay soils, with a high proportion of white limestone, oriented towards the east. The vineyard receives moisture from the ravine of the Font de l'Horta and the sea breeze of the Mediterranean Sea. The Trapadell is cultivated in an organic way and certified by the Committee of Organic Agriculture of the Valencian Community (CAECV).

LA TRAPADELL BRISADA 2020

The single Trapadell white wine is a minority variety in the process of being revived. Carefully harvested by hand with double sorting, in vineyard and winery. Fermentation on skins in an open barrel of 300L, this orange wine is typically called «Brisada». Controlled temperature at less than 20°C for 25 days. Gentle pump overs every 3 days. In the last stage of fermentation it goes into the press, then it is transferred to a stainless steel tank. Aging with its fine lees for 6 months.

TASTING NOTES

The ripe skin of the grape gives it a golden yellow color.

On the nose, the aromas of dried leaf, citrus and white flower characteristic of the variety stand out. Long passage through the mouth, with good acidity. The texture of the pulp gives it a medium structure. An imposing wine with a long life.

A 100% terroir wine.

Consumption temperature: 6-10 °C

Winemaking and aging

Area:	Marina Alta (Alicante) Winemaker selection
Type of soil:	White Limestone
Variety:	Trapadell 100%
Harvest:	September 21st
Aging:	Fermented in open barrel 300L, 6 months on fine lees
Nº of bottles:	281

Analytical data

Alcohol:	12 % vol
Volatile acidity:	0,35 g/L
Residual sugar:	<0,10 g/L
Total acidity:	6,2 g tartaric acid/L
pH:	3,32
Total sulphites:	23 mg/L



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