

Microcuvée

# MUSIC 2013

PARÉS  
1790  
BALTA

PENEDÈS



## Sweet Tradition

*We have left our Chardonnay of El Subal to dry until achieve raisins In the same vine, to procure the sunbeams concentrate the essence of each grain.*

*That's the reason of each glass of wine brings us a spoonful of the bees' honey, that like us, they work to extract the nectar of the grape.*



Chardonnay



Fermentation at 16°C in stainless steel tanks for 20 days. After this, we stop the fermentation with a sudden drop of temperature and the addition of sulphur.



4 months in second year French oak barrels from Allier.



Bright gold colour



Sweet aromas of cheese with honey accompanied by raisins and dried fruits.



The full mouth continuous the aromatic promise, preserving in those sweet notes harmonized with the dried fruits of the barrel remaining on the palate for a long time the pleasant memory of the a thousand-flower honey.



Serve at 6-8°C



Any kind of dessert, especially *Les Postres de Music* (typical Catalan dessert based on nuts)

demeter



## THE VINEYARD

<b>Variety</b>	<b>Chardonnay</b>
<b>Name of the estate</b>	Sobre Font (Finca El Subal)
<b>Rootstock</b>	SO4
<b>Age</b>	13 years
<b>Vine &amp; row spacing</b>	1.2 x 2.7m
<b>Trellis system</b>	Royat doble
<b>Soil</b>	Loam and gypsum are the most distinct components in this soil. Located at the highest altitude (with ground formed under the Mesozoic period, or more precise the Triassic period) one finds the stratus layer formed under this period, named Keuper.
<b>Location</b>	Sierra d'Ancosa/Pontons foothills
<b>Altitude</b>	710 m
<b>Orientation</b>	North- South
<b>Exposure</b>	1% East
<b>Vegetative cycle rainfall</b>	337 mm

## WEATHER DURING THE VEGETATIVE CYCLE:

The fall of 2012 was characterized by temperature fluctuations, accompanied by some very expected rainfall and by the first snowfall in the Pyrenees in December. In general we had a dry winter with rather normal temperatures for the season. However, spring on the other hand was cold and rainy, with many fluctuations. In March there was a remarkable temperature drop with some snow at low elevations.

In early April, the lowest maximum and minimum temperatures of that month were recorded, but after 15 days there was an intrusion of tropical air that dramatically raised the temperature reaching its peak at 30 ° C in mid-April. Conversely, minimum record temperatures were registered in late May.

These changes caused a delay of 15 days in the budding of the vines, which was dragging on until harvest. Summer was dry, little breezy and without extreme heat. June was cold and favored a slower sprouting than usual. July was warm, august normal.

There was a day-night thermal contrast during the entire period of maturation, maintaining the vintage delayed about 15 days compared to the usual dates in the past 10 years, with a constant harvest rhythm.

## WEATHER DURING HARVEST:

We enjoyed a rather atypical vintage start for young winemakers, but which would have been normal for our grandparents' harvest.

The cold, wet spring, followed by a cold June, caused an unusual delayed onset of harvest, compared to what was experienced in the last years, when we had the perception of a preview of the ripening due to dry summers with extreme heat.

The punctual harvest start of some early variety of the lower area was in late August and it wasn't until September when we finally started the 2013 vintage. We observed a good rhythm of technological maturity, although slower than usual, and the phenological ripening was rhythmic as usual. Due to this, we recorded the longest harvest, which finally ended in the last week of October. Overall, there was an increase in production in all varieties but, working the vineyard biodynamically, we detected that this increase was not as substantial as in the conventional viticulture of our neighbors in the region.

The high level of acidity is remarkable, also the good health of the grape and the high aromatic level achieved in the white varieties. The good ripeness of the skins of the red grapes allowed us to obtain a high level of coloring matter.



<b>Alcohol:</b>	13%	<b>VA:</b>	0,59 g/l	<b>Sugar:</b>	110 g/l
<b>TTA:</b>	5,2 g/l	<b>pH:</b>	3.32	<b>SO<sub>2</sub>:</b>	108 mg/l

