

N°2
Château
ALTA GAÏA
2018
14°

GRAPES VARIETIES

The grapes varieties are :

Merlot	85%
Cabernet sauvignon	15%

Vineyard management

The management of the vineyard depends on the qualitative objectives to search:

- severe pruning and disbudding
- reasonned treatments
- manual work: suckering and green harvesting
- mechanical work : leafing

PRODUCTION

The yield of the plots selected for N°2 was around 45/hl/ha

HARVEST : 02nd et 09th and 10th of october 2018

Sorted on the vibrating table, uncrushed, the grapes are put in vats with forklifts to avoid any mistreatment of the grapes.

VINIFICATION AND AGEING

The alcoholic fermentation is done and controlled temperature: 26-27°C

The malolactic fermentation is done in vats.

The ageing is done in vats too.

BOTTING

Bottling is done at the Château in august 2021

PACKAGING

- heavy Bordeaux bottle
- corks 44x24 pearl S
- box of 6 bottles flat

