

Wine technical sheets
LAUREANO SERRES MONTAGUT, MENDALL

GENERAL INFORMATION OF THE WINE					
NAME OF WINE	BSoS (RED)	LOT	22RBSO01	VINTAGE	2022
APELATION	Vilalba dels Arcs, Tarragona, 43782		PRODUCTION OF THIS VINTAGE	590 bottles	
CHARACTER OF THIS VINTAGE	Fresh wines with a moderate acidity and medium/high levels of alcohol. In some cases, we have been working with slow and complicated fermentations because of the extreme weather (high temperatures and no rain) during summer, what has been traduced in less concentrations of natural yeast and ammonium in grapes.				
ORIGIN OF THE NAME OF THIS WINE	This wine comes from 2 nd flowering grapes, which means that, to recollect them in a good maturity we must do a second harvest all around the vineyards. When, during the first harvest, you leave some grape, we tell it's a "beso", which means <i>kiss</i> . So, it's a way to say that this wine is basically composed by grapes (<i>besos</i>) left during the first harvest.				

VINEYARD					
GRAPE VARIETY (%)	Several		AGE OF GRAPEVINE	Several	
TYPE OF SOIL	Clay loam soil with calcareous character		ALTITUDE	Several	
SIZE OF THE VINEYARD	Several	AMOUNT OF YIELD	Several	DIRECTION OF VINEYARD	Several
CLIMATE	Continental-Mediterranean climate		CLIMATE FEATURE FOR THIS VINTAGE	Low rain, cold winter, hot summer, and dry harvest.	
AGRITURE METHOD	Organic or biological method, without a certification.				
METHOD OF CULTIVATE	Tractor		METHOD OF HARVEST	Hand picking	

FERMENTATION					
HARVEST	4 October 2022		DESTEM?	Yes	
MACERATION	2 days of conventional maceration				
PRESSING DAY	6 October 2022		Type of press machine	Vaslin horizontal press	
ALCOHOLIC FERMENTATION	>15 days, it goes on after press		Kind of yeast	Natural	
MALOLACTIC FERMENTATION	Done		Kind of bacteria	Natural	
AGING	6 October 2022 – 26 December 2022 in inox 26 December 2022 – 14 March 2023 in inox 14 March 2023 – 2 August 2023 in old barrel				
BOTTLING	DATE OF BOTTLING	2 August 2023		REMAINING SUGAR	12,40 g/l
	ALCOHOLIC GRADE	15,46 % vol.		VOLATIL ACIDITY	1,02 g/l
SPECIAL MENTION FOR FERMENTATION OF THIS VINTAGE	Grapes coming from a second flowering.				

