

# SAHARAY 2016

CATARRATTO

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|--------------------------|---|
| <b>Grape variety</b> ·   | White Cataratto 100%                          |
| <b>Breeding</b> ·        | Gobelet                                       |
| <b>Fermentation</b> ·    | In cement tanks on their skins<br>for 30 days |
| <b>Ageing</b> ·          | Twelve months in Slavonian oak                |
| <b>Total acidity</b> ·   | 5,6   |
| <b>Alcohol</b> ·         | 13% · Ph 3,2                                  |
| <b>Residual sugar</b> ·  | 2,2 g/l                                       |
| <b>Total sulphites</b> · | 30 mg/l                                       |

Our estate - grown catarratto grapes are fermented on their skins for 30 days in open vats without addition of sulphites and selected yeasts. The cap is punched down by hand three times a day before the must undergoes a soft pressing in a manual press. The wine is aged in 25 hl barrels for two years. An tannin-rich wine with a strong character and an extraordinary multi-layered nose.

