

PETILLANT WHITE

Slightly sparkling white wine

In appearance, bright colour with light shades of green, many small, fine bubbles emerge to the surface of the wine. On the nose, fresh smell with fruity hints of citrus and primary aromas typical of the Muscat variety. On the palate is sparkingly-fresh, soft and balanced.

Vinyards:

Finca La Guardia, organic viticulture. Muscat de Frontignan vineyards planted in 2003. This is the highest and wildest land of the Property. Located at 350 meters high. The soils are well drained, and have a loamy texture with calcium carbonate accumulation.

Finca Can Fontanals, organic viticulture. Macabeo and Xarel·lo vineyards, planted from 1978-1988 and grown on a trellis, Calcareous clay soil type.

2024 Harvest:

Worried about the high mortality of the vines due to the extreme drought of recent years, autumn was once again dry. When spring arrived, our faces filled with joy seeing the generous rains that fell during the second quarter of the year (218mm). We were able to control the mildew that had kept us on alert for a few weeks and the green mosquito plague that we hadn't seen in years.

The well-fallen water brought life back to our vineyards, restoring their greenness, and it was expected that the harvest would be equal to or even better than that of 2023, with little grapes but of good size. A hot July forced us to advance the start of the harvest, as it was clear that the vines were starting to suffer.

In the end, it turned out to be a scarce harvest, with fewer kilos than we expected and with uneven ripening.

Varieties:

15% Xarel·lo 60% Muscat de Frontignan 25% Macabeo

Winemaking:

Night harvest, gently pressed with pneumatic presses at very low pressure, use free-run juice (65%), fermented in stainless steel tanks at controlled temperature (between 14° and 16°). Natural clarified by decantation.

Production:

Cold tartaric stabilization, realization of the second fermentation in stainless steel tank by adding organic sugar and selected yeast. Isobaric bottling to keep the soft sparkling.

Analytical data:

Alcohol content: 10.5% vol.
Volatile acidity: 0.23,-gr/lit.
Total acidity: 5.4-gr/L.T.
PH: 3.09

