



ESSENTIAL PÚRPURA

2019



Origin

Made with the three white grapes of the Penedès: Xarel·lo, Macabeo and Parellada from our vineyards in Espiells, with **chalky-clay soils at an altitude of between 100-250 m above sea level**, and from the vineyards of neighbouring winemakers with whom we share the same philosophy of respect and care for the vineyard. **Average age of the vineyard: 15 years, with vines planted more than 25 years ago.**

Viticulture

Organic vineyard integrated with forests and margins that provide biodiversity and naturalisation. Living soils fed by organic matter from grazing sheep flocks in winter and spring.

We take care of our vines with **regenerative and precision viticulture techniques and we practice respectful pruning**, focusing on low yields in order to maintain the health and longevity of the vineyard.

We conduct biological pest control and disease monitoring to avoid treatments, in addition to ripening controls by plot and **manual harvesting**.

Harvest 2019

A slower ripening of the grapes compared to the previous year led to a later start of the harvest, which made it possible to obtain a good balance between alcohol content and acidity. In a virtually dry year for the vineyard, timely summer rains resulted in an exceptional harvest.

Winemaking

Gentle crushing to obtain the free-run juice. Static and cold debourbage method.

Each variety is fermented separately at a controlled temperature in stainless steel tanks. After malolactic fermentation, the coupage takes place.

Second fermentation in bottle with MCR (rectified concentrated must) and selected yeasts.

Aged for a minimum of 24 months on its lees.

Tasting

Pale yellow colour with bright sparkles. With a character of fresh white fruit and white flowers, with hints reminiscent of yeast and almonds. It stands out for its roundness and great balance between body and acidity. It is tasty, sweet, poised, fresh and lively.



| VARIETIES | PRODUCTION | MINIMUM AGING | DOSAGE | BOTTLING | ABV |
|--|-----------------------|---------------|--------|----------|-----|
| 40% Macabeu, 35% Xarel·lo, 25% Parellada | Traditional method | 24 months | Brut | - | 12% |

| VINEYARDS | SOIL | HARVEST | AGRICULTURE |
|-----------|-------------------------|--------------------|----------------------|
| Espiells | Loam-clay- limestone | 100% Handpicked | Certified Organic |

