

## COMPTA OVELLES White

**Unrepeatable, different and daring.  
Strength, depth  
and a lot of personality.**

**VARIETIES** Xarel·lo, Macabeu and Chardonnay

### TASTING NOTE

Transparent and crystalline yellow color with green hues. On the nose, it is an intensely aromatic wine with a citrus and tropical fruit profile. On the palate, the wine is fresh and smooth with a persistent acidity which gives it crispness and length.

### HARVEST 2021

The '21 vintage year in the Penedès was characterised by drought, with only 320 mm of rain. A dry winter and spring and a summer with hot spells and little temperature difference between day and night stressed the vines, which produced less than expected in the spring. The quality has been excellent, very balanced and without health problems.

	XAREL·LO	MACABEU	CHARDONNAY
<b>LOCATION</b>	Castellet la Gornal (137 m)	Font Rubí (319m)	Castellet la Gornal (137 m)
<b>VINE'S AGE</b>	35 years	15-20 years	25 years
<b>TREATMENTS</b>	Vineyard management under ecologic farming parameters.		
<b>TYPE OF SOIL</b>	Calcareous soil with a sandy loam texture. Low proportion of silt and clay. Large stones present on the surface Low content of organic material.	Estate is located on calcareous soil with a clay loam texture. Soils with good depth for rooting.	The estates are situated on calcareous soil with a loam texture.

### ELABORATION

The harvest was done at night and with our own machinery to conserve all the organoleptic qualities of the grapes. Fermentation of the varieties separately at a controlled temperature of 16°C. The wine is then carefully clarified and filtered to preserve its character.

ALCOHOLIC CONT. 12,50% TOTAL ACIDITY 6,5 g/l PH 3,0 VOLATILE ACIDITY 0,26 g/l RESIDUAL SUGARS <0,5 g/l TOTAL SULPHUR DIOXIDE 100 mg/l



**F**  
FERRÉ I CATAJÚS