

LOVE IS GARNATXA

**Flowers with personality,
indigenous with a
timeless character.**

VARIETIES White Grenache

TASTING NOTE

Yellowish colour with greenish reflections. On the nose we find a good concentration of fresh white fruit and floral aromas. We also find certain citric aromas typical of Garnacha Blanca. The entry on the palate is pleasant, reminiscent of white fruit and nutty floral aromas. A very fresh wine on the palate thanks to its good acidity. The work with the lees allows us to give texture and volume in the mouth.

HARVEST 2022

The '22 vintage in the Penedès followed the line of 2021, characterised by drought. For this reason and the few day-night temperature variations that have stressed the vines, production has decreased, but the grapes obtained are healthy and of high quality.

LOCATION Castellet i la Gornal (137 m)

VINE'S AGE 35 years

TREATMENTS Vineyard management under organic farming parameters.

TYPE OF SOIL The vineyard is located on calcareous soils with a sandy-loam texture and a low proportion of silt and clay. Presence of pebbles on the surface and low organic matter content.

ELABORATION

The grapes are harvested at night using our own machinery in order to preserve all the qualities of the grapes. Long pressing with little pressure to preserve the primary aromas. Fermentation in stainless steel tanks at a controlled temperature of 16°C with commercial yeast. Work on the lees to give body and smoothness to the wine. Clarification and careful filtration to preserve the wine's character.

ALCOHOLIC CONT. 13,00% TOTAL ACIDITY 7,1g/l PH 3,08 VOLATILE ACIDITY 0,31g/l RESIDUAL SUGARS <0,5 g/l TOTAL SULPHUR DIOXIDE 80 mg/l



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FERRÉ I CATUSÀS



WHITE / LOVE TRILOGY - NEW 2023