

MASUAU White

**The simple beauty.
Native, from the earth,
from the environment of life.**

VARIETIES Macabeu and Xarel·lo

TASTING NOTE

Pale yellow colour. Floral notes on the nose with a lemony background. In the mouth, it has a pleasant and fresh entry due to the Macabeu variety, with a citric and persistent finish.

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.

	MACABEU	XAREL·LO
LOCATION	Font Rubí (319m)	
VINE'S AGE	15-30 years	
TREATMENTS	Vineyard management under ecologic farming parameters.	
TYPE OF SOIL	The estate is located on calcareous soil with a clay loam texture. Soils with a good depth for rooting.	The estate is situated on calcareous soil with a sandy loam texture and a low proportion of silt and clay. Large stones are present on the surface and there is a low content of organic material.

ELABORATION

The harvest was done at night and with our own machinery to conserve all the organoleptic qualities of the grapes. Once the grapes were destemmed, they were macerated for 6 - 8 hours to obtain a good colour before fermenting the varieties separately. Once the fermentation at low temperature finished (10 - 15 days), the wine was racked on the lees to give it a richer palate. The wine was then carefully clarified and filtered to preserve its character.



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FERRÉ I CATAJUS