

EL SOMIATRUITES

**Dreamer,
exciting and creative.
On constant growth.**

VARIETIES Xarel-lo, Muscat, White Grenache and Chardonnay

TASTING NOTE

Transparent yellow colour with greenish reflections. Tropical fruit and fruit in syrup stand out on the nose. The entry is fresh and pleasant, with a predominance of fresh fruit and citrus aromas. Long and unctuous on the palate thanks to the lees work. Good acidity balances the whole.

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 great quality.

	XAREL-LO	WH. GREN.	CHARD.	MUSCAT
LOCATION	Cast. la Gorn. (137 m)	Cast. la Gorn. (137 m)	La Granada (272 m)	Font Rubi (319 m)
VINE'S AGE	30-35 years	35 years	15-55 years	15-55 years
TREAT.	Vineyard management under organic farming parameters.			
TYPE OF SOIL	Estate 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.		Farm located on calcareous soils with a silty-clay-loam texture. Only with a deep rooting depth.	

ELABORATION

The grapes are harvested at night using our own machinery in order to preserve all the qualities of the grapes. The grapes are fermented separately at a controlled temperature of 16°C with commercial yeast. Weekly work on the lees to give volume and smoothness to the wine. Clarification and careful filtration to preserve the wine's character.

ALCOHOLIC CONT. 12,30% TOTAL ACIDITY 7,0 g/l PH 3,0 VOLATILE ACIDITY 0,37 g/l RESIDUAL SUGARS <0,12 g/l TOTAL SULPHUR DIOXIDE 100 mg/l



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FERRÉ I CATAŠŪS

WHITE / NEW 2023