

## PETIT SOMIATRUITES

**The little one in the house.  
Dreaming and growing by reflecting  
with the older brother.**

**VARIETIES** Muscat, White Grenache and Chardonnay

### TASTING NOTE

On the nose we have a good combination of tropical fruit provided by the Chardonnay variety, with aromas of fresh raisins typical of the Muscat variety as well as some touches of white fruit and flowers. In the mouth, the silkiness of the Garnatxa together with the "battonage" (battonage) that we do in the cellar, serves to give the volume and sweetness of this wine.

### HARVEST 2021

The 21st harvest in the Penedès was characterized by dryness, only 320 mm of rainfall. A dry winter and spring and a summer with hot spells and little temperature difference between day and night, have stressed the vines that have produced less than expected in the spring. The quality has been excellent, very balanced and without sanitary problems.

	MUSCAT	WH. GREN.	CHARDONNAY
<b>LOCATION</b>	Font Rubí (319 m)	Castellet i La Gornal (137 m)	La Granada (272 m)
<b>VINE'S AGE</b>	15-55 years	35 years	15-55 years
<b>TREATMENTS</b>	Vineyard management under ecologic farming parameters.		
<b>TYPE OF SOIL</b>	The property is located on calcareous soils with a loamy-argillaceous-loamy texture. Sòls with a deep, clayey base.	The property is located on limestone soils with a loamy-sandy texture and a low proportion of silt and clay. Presence of surface stones and low organic matter content.	

### ELABORATION

We harvest at night and with our own machine in order to preserve all the qualities of the root. Elaboration and fermentation of the varieties separately at a controlled temperature of 16°C with commercial wine. Clarification and accurate filtration to preserve the character of the wine.

ALCOHOLIC CONT. 12,30% TOTAL ACIDITY 7,0 g/l PH 3,05 VOLATILE ACIDITY 0,37 g/l RESIDUAL SUGARS <0,12 g/l TOTAL SULPHUR DIOXIDE 100mg/l



**F**  
FERRÉ I CATAJUS

OFF TRADE / NEW 2023