

# MARTA 2019 IN MEMORIAM



TORRE DEL VEGUER



 **Malvasia de Sitges, Xarel·lo and Xarel·lo Vermell**

**Alc. Vol.:** 12,48%    **Acidity:** 6,33g/L tartaric    **PH:** 3,21

## Vineyard

**Mas Parès 2013, Malvasia de Sitges**  
**Del Pou 1975, Xarel·lo and Xarel·lo Vermell**

Located in Sant Pere de Ribes, within the Garraf mountains, under the DO Penedès certification. Southeast orientation, sandwiched between the Mediterranean Sea (4km) and the mountain peak of Montgrós, in the eastern corner of the Natural Park of Garraf.

## Terroir

Calcareous soils formed by Quaternary rainfall, extremely calcareous in texture, deep and with a very low content of organic matter. Mild Mediterranean climate with great marine influence. 4,800 hours of sunshine per year.

## Tasting notes and food pairing

Bright pale-yellow colour. High aromatic intensity with balsamic, expectorant and menthol notes, combined with fruity notes of orange and peach. Sweet sensations on entry in the mouth, balanced, fine and elegant bubbles. Recommended with appetizers, tapas and light starters. Perfect accompaniment to an entire meal, from heavy starters to desserts and sweets. Also pairs well with blue cheese.



## Vintage of 2019

2019 vintage droughts in Garraf were of 565 L/m2, and 846L/m2 in 2018, being the rainiest year since 1999. Autumn was very rainy, in contrast winter was extremely dry, without droughts. Before spring arrival started vine's sprout, Malvasia de Sitges and Xarel·lo Vermell sprouted all between March 10th and 12th. At the Pyrénées, Riesling sprouted on April 29th and Pinot Noir on May 14th. July started with an historical heat wave, but thanks to the proximity to the sea of our Massís del Garraf vineyards or the 1.200m altitude of our vineyards at Pyrénées, the affectation was not relevant. We began harvesting on August 15th and finished on September 24th in Massís del Garraf. At Pyrénées we harvested on October 25th, 70 days later than beginning.

## Harvest and vinification

Manual harvest in boxes of 20kg with the grapes coming exclusively from our own estate. De-stemmed and softly pressed to obtain the free-run juice. Fermented per plots in stainless steel vats; second bottle fermentation in bottle, and aging for a minimum of 24 months. Brut nature.

## Certificates

