

## Muscat de grano menudo

**Alc. Vol.:** 12,10%    **Acidity:** 6,20 g/L tartaric    **PH:** 3,13

### Vineyard

#### **Can Parès 1986 & Mas de les Catalunyes 1993, Muscat de grano menudo**

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. Intense aromas where almond flowers are combined with fruity notes of orange and peach. It also has an expectorant herbal aroma as well as menthol. Sweet sensations as it enters the mouth, balanced, replicating aromas found on the nose. The finish is long and enjoyable. Recommended for aperitifs, tapas and light starters. It pairs well with white fish and Asian cuisine. Also adequate for lightly cured cow's or goat's cheese.



### Vintage of 2022

Autumn was fresh and ended with a rainy November with droughts of 184 liters per square meter, added to December resulted 300L/m<sup>2</sup> for 2022 at Massís del Garraf. The described rains helped to increase the hydric capacity of the vines and assured a perfect winter rest. The intense January winter cold helped to clean the vines. First “spring days” arrived at the beginning of February and **sprout** arrived at our organic vineyards of xarel·lo on March 21st. First 6 months of 2022 were very dry, with only 76L/m<sup>2</sup> of rains. Summer heat added to lack of water was driving us to a short and advanced harvest. We decided to start **harvesting** on July 27th with muscat for sparkling. That night rained 55 liters of water, normally would have prevented from starting, but water requirement was so high that we could start, and we say: that summer storm saved the harvest! Grape quality was excellent, and quantity was 10% lower than 2021.

### 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. Aged on its lees for 4 months.

### Certificates

