

Muscat de grano menudo

Alc. Vol.: 11,88% **Acidity:** 6,35 g/L tartaric **PH:** 3,12

Vineyard

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. 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 2021

Autumn was fresh and rainy, conditions that helped to increase the hydric capacity of the vine and secure a correct winter resting. Winter was cold and rainy as well, with historic snowfalls in Spain in January, and of course in our high mountain vineyards in the Pyrénées. The intense winter cold helped us to clean diseases of the vineyard. Spring arrived at our vineyards in Garraf on March 14th, 7 days before official spring equinox. The sprout was 7 days later than 2020 and in the average of last 10 years. Spring and summer were dry, with less than 60L of rain till middle of September, fact that provoked healthy and light grapes. Harvest, which is done 100% by hand, in Penedès started on August 9th and finished on September 15th. At la Conca de Barberà we harvested on September 28th, and in the Pyrénées on October 24th and 25th, 2 months and a half later than beginnings. The grape quality was excellent, for a very promising 2021 vintage.

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 18 months. Brut nature.

Certificates

