

VENDIMIA TARDIA 2015



TORRE DEL VEGUER



Muscat de grano menudo

Alc. Vol.: 13,22% **Acidity:** 7,7 g/L tartaric **PH:** 3,37

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 the 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, golden yellow colour.

Intense aromas of predominantly citrus and flowers with a back note of honey. Fresh and unctuous taste with a long and enjoyable finish. Recommended for foie gras. Goes very well with all types of desserts, especially with chocolate and orange.

Vintage of 2015

During the month of November there was 74L of rainfall which increased the hydric capacity of the plant. The winter was cold with an average temperature of 8.37°C, one degree less than the previous year, and a minimum absolute temperature of -3°C, conditions which helped the plant have a good winter rest. The spring was dry, with just 57L of rain in 3 months, and also very hot with maximum temperatures of 33°C on the 14th May which saw the highest recorded temperature for this month. Budding arrived on the 18th of March beginning with the Muscat and the Malvasia and finishing with the Cabernet on the 4th April. The maximum absolute temperature of the agriculture year was recorded on the 4th July with 35.5°C. We started the harvest on the 25th August, 5 days later than the average over the last 10 years and we finished on the 6th October with the overripen Muscat.

Harvest and vinification

Manual harvest in boxes of 20kg with the grapes coming exclusively from our own estate. Late harvest allowing the grapes to raisin until reaching a probable 25 degrees of sugar. No de-stemming. Softly pressed to obtain the free-run juice. Aged on its lees for 4 months.

Certificates

