

# SPIEGEL & PEACH

EST 2020



## Grower Questionnaire

### **History of Domaine (tell us a story! Why did you start making wine? What do you want to express?):**

It all began in 1935, when Lluís Ferré Pascual, son of a family of winegrowers from the Penedès, married Maria Catasús Domènech secretly. The marriage was not blessed by either of their families, especially that of Lluís Ferré Pascual, who was disinherited.

Josep Maria Ferré i Catasús, a lover of the land and gastronomy, was born because of this forbidden love. Thanks to years of work and dedication in the world of gastronomy, Josep Maria Ferré i Catasús decided to embark on a journey to the land that had seen him grow and work the vineyards: the Penedès.

It was then that he decided to restore the old Masia Gustems and convert it into a winery to make his own wines, from the lands that his ancestors had previously worked. He also opened Restaurant Sumoll, creating a symbiosis between his two great passions: wine and gastronomy.

Today, 25 years after, the winery is run by his son Josep Lluís Ferré Serrano and his grandson Oriac Ferré, trying to make wines that honestly reflect the typicality so characteristic of our region: clay and calcareous soils, varietal expression and trying to intervene as little as possible in their production using only neutral processing materials such as stainless-steel tanks or glass demijohns.

### **Vineyard holdings in hectares:**

46 hectares spread over three estates, all of them located in the Alt Penedès region.

10 hectares surrounding Masia Gustems, in La Granada, where the winery and restaurant are located. Mainly plots of clay-limestone soils with very low organic matter content.

20 hectares in Font Rubí, one of the highest parts of the Penedès, where the thermal variations between day and night are greater and help us to maintain the acidity in times when the ripening periods are shorter than ever. We have mainly red varieties and some Garnatxa Blanca.

16 hectares in Castellet i la Gornal, near the Pantano de Foix (Marsh of Foix) , where we have mainly the autochthonous white varieties like Xarel-lo or Macabeu, as the soils are mainly calcareous, with pebbles on the surface. The calcareous content of these soils allows us to produce grapes of great varietal expression, highlighting the minerality of the resulting wines.

### **How many employees?**

We are 15 employees in total.

### **Organic/biodynamic certified or principles?**

Most of our vineyards/wines are organic certified by the CCPAE institution (Consell Català de la Producció Agrària Ecològica)

### **How many different wines produced? How many bottles produced in total?**

We elaborate around 18 different wines depending on the year. Some wines are limited edition, and we only produce them depending on the conditions of the grapes and the year.

In total we elaborate around 250.000 bottles per year, depending on the climatological conditions.

### **Description of soils/climate:**

The soils are mainly clay-limestone with low organic matter content. The soils are deep and the bedrock is mostly calcareous.

Our climate is Mediterranean, increasingly beset by high temperatures. Thermal variations between day and night are small in some areas, which makes for short ripening times. We have about 400 litres of rain per square metre per year, although we are coming from a 3-year drought which has reduced the water for the plants. Even so, the sanitary state of the vineyards is exceptional in the great majority of occasions, being the DO Penedès one of the only ones in the world to have more than 80% of its vineyards certified organic.

### **Brief description of viticulture practices:**

Our practices in the vineyard vary greatly depending on the plot, the area and its climate. 80% of our vineyards are certified organic by the CCPAE, therefore we do not use systemic chemicals that could damage the ecosystem and biodiversity of the vineyards. All work is preventive. Soil management is also very important in our area, sometimes we leave vegetation covers in the streets of the vineyards to maintain a certain amount of organic matter and to be able to have balanced and healthy soils, which allow us to naturally reduce the production of our vineyards and thus obtain a concentrated grape, which is of special importance to produce high-quality varietal wines. On the other hand, respectful pruning is used in winter and green pruning in spring to maintain production at adequate levels and promote aeration and health of the plants.

**Harvest - generally when and how long?**

The harvest season is normally from early mid-August to the end of September and can last until October depending on the year.

We harvest all our plots with our own equipment, some of them are harvested by machine and at night to guarantee the good condition of the grapes once they enter the winery, around 6-7 in the morning, when the sun has not yet risen. On the other hand, the most emblematic plots and old vineyards are harvested by hand in 10 kg boxes and placed in a cold room to preserve aromas. The vineyard furthest from the winery is 15 minutes by car, so the distance between vineyard and winery does not cause problems for us.

**Wines (if more than one taken by Spiegel & Peach, please give an answer for each wine)****Do you destem? Any skin contact? Method of pressing?**

Masau Blanc: The harvest was done at night and with our own machinery to conserve all the organoleptic qualities of the grapes. Once the grapes were destemmed, they were macerated for 6 – 8 hours to obtain a good colour before fermenting the varieties separately. Once the fermentation at low temperature finished ( 10 – 15 days ), the wine was racked on the lees to give it a richer palate. The wine was then carefully clarified and filtered to preserve its character.

Masau Negre: The harvest was done at night and with our own machinery to conserve all the organoleptic qualities of the grapes. Once the grapes were destemmed, they were macerated for some days to obtain a good colour before fermenting the varieties separately. Once the fermentation at low temperature finished ( 10 – 15 days ), the wine was racked on the lees to give it a richer palate. The wine was then carefully clarified and filtered to preserve its character.

Love is Xarel·lo: We harvest manually in boxes of 20 kg in the early morning when light begins and until 12 noon. When they arrive at the winery they are placed in a cold fridge at a temperature between 2 and 5 degrees. A part which we destem is fermented traditionally in stainless steel at a controlled temperature of 16oC and manual work is done with lees. Of the remaining 20%, a carbonic maceration (with the stem) is carried out with whole grapes to extract the maximum possible fruit.

**Fermentation vessel? Natural or commercial yeasts used?**

The fermentation material mainly used for these wines is stainless steel tanks, for the fermentation and the ageing. We use selected yeasts for our wines if needed, in this case the wine were fermented with selected yeasts.

**Describe malolactic practices and any lees contact/stirring:**

The malolactic fermentations take place spontaneously in 90% of our red wines, however, we inoculate the merlot which is the only variety that takes a bit longer.

**Describe maturation vessels used. How long?**

Maturation vessels in all 3 wines are stainless steel tanks from different capacity.

Masuu blanc: 3 months approximately

Masuu Negre: From 3 to 6 months approximately

Love is Xarel·lo: 6 months approximately

### **Fining? Filtration? (vegan?)**

We use only vegetable/mineral fining agents such as bentonite for the 3 wines. However, the vineyards used for Masuu white and red are not yet organic, they are in conversion. Filtrations are minimal and careful to preserve the aromas of the wine and maintain its maximum essence, only before bottling.

### **Residual sugar/acidity/Sulphur levels?**

Masuu Blanc

- Residual sugar: <0,5 g/l
- Total acidity: 5,1 g/l
- Sulphur levels: 110 mg/l

Masuu Negre:

- Residual sugar: <0,5 g/l
- Total acidity: 4,2 g/l
- Sulphur levels: 110 mg/l

Love is Xarel·lo:

- Residual sugar: <0,5 g/l
- Total acidity: 6,8 g/l
- Sulphur levels: 75 mg/l

### **Tasting note/Food pairing:**

Masuu blanc: Pale yellow colour. Floral notes on the nose with a lemony background. In the mouth, it has a pleasant and fresh entry due to the Macabeu variety, with a citric and persistent finish. It goes very well with all kinds of summer salads, pulses and pasta with light sauces. It also goes well with cured and semi-cured cheeses.

Masuu Negre: The wine has a black cherry color with violet hues and a medium-high intensity. On the nose, wild fruits stand out with a lactic background and spicy tones. On the palate, it has a crisp attack with fruity and balsamic notes. It goes very well with semi-cured cheeses and cured meats, some blue fish, white meats (poultry) or red meats, especially in simple preparations such as grilled meats.

Love is Xarel·lo: Yellow with amber highlights. The nose is dominated by ripe white fruit and Mediterranean herbs such as fennel and bay leaf. We also find slightly roasted notes from the yeast. Pleasant on the palate with hints of pear. The palate is light and refreshing thanks to its good acidity. Very pleasant aftertaste of

white fruit. It works very well with all types of fish, white fish, blue fish, seafood and mountain rice, white meat and Asian dishes such as sushi.