

¿POR QUÉ NO? SELECTIONS

LA FITA

Vins Personals

LA FITA (DO Penedès)



La Fita Vinya de la Creu 2024

80% Macabeu/20% Malvasia de Sitges

Aging: Stainless Steel and 54L Glass Demijohns

Vineyard: Certified Organic

Alcohol: 11.5% Alc by Vol

Production: 2,723 bottles (276 bottles imported)

Background: Martí Torrallardona is the creator of La Fita Vins Personals. Martí was born and raised in Sant Sadurní, son of a vine grower father and a speech therapist mother. He studied oenology at Rovira i Virgili University and then began his more serious career at Can Sumoi. There, he worked both as a technical oenologist and in sales for Catalonia, Valencia, Andorra, and Central and South America. In 2019, he moved to Austria to discover its culture and winemaking techniques. Martí says that La Fita began to take shape at Can Sumoi, and in Austria, it fully formed. La Fita wines are fresh wines with low alcohol and high acidity. Minimal intervention but maximum precision.

Grapes: 80% Macabeau from organic vines planted in 1974 by Anton Raventós Puigmartí of Cal Nogués and 20% Malvasia de Sitges from organic vines planted in 2013 at Can Catassús.

Soils/Climate: Macabeau from red clay soils with a cat-brain structure (pure limestone) and Malvasia de Sitges planted in sandy soils. Warm Mediterranean climate with cool nights.

Viticulture: Organic and regenerative viticulture, respecting the soils and the flora and fauna of the ecosystem to the fullest. Also, with biodynamic practices such as pruning on a descending moon, racking and bottling on fruit and flower days.

Winemaking: Manual harvest, destemming and very gentle pressing. Static settling in stainless steel tanks followed by fermentation with indigenous yeasts from the vineyard. Once malolactic and alcoholic fermentation is finished, part of the wine is aged for 6 months in glass demijohns. Low total SO₂ (37 mg/L). Bottled in April 2025.



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