POR QUÉ NO?

LA FITA (DO Penedès)



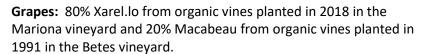


La Fita Els Arpiots 2023

80% Xarel.lo/20% Macabeu

Aging: 7 months in Stainless Vineyard: Certified Organic Alcohol: 11% Alc by Vol Production: 3,398 bottles

Background: Martí Torrallardona is the creator of La Fita Vins Personals. Martí was born and raised in Sant Sadurní, son of a vineg rower 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.



Soils/Climate: Chalky-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.

Winemaking: Manual harvest in 15 kg boxes. Static settling in stainless steel tank followed by spontaneous fermentation with native yeasts from the vineyard. Bâtonnage with the lees for 7 months. Malolactic fermentation in tank. Low total SO2 (44 mg/L). Bottled in March 2024.

