

¿POR QUÉ NO? SELECTIONS

LA FITA

Vins Personals

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 (792 bottles imported)

Background: Martí Torrallardona is the creator of La Fita Vins Personals. Martí was born and raised in Sant Sadurní, son of a vinegrower 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% Xarel.lo from organic vines planted in 2018 in the Mariona vineyard and 20% Macabeu from organic vines planted in 1991 in the Betes vineyard.

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. Also, with biodynamic practices such as pruning on a descending moon, and racking and bottling on fruit and flower days.

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.



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