

¿POR QUÉ NO? SELECTIONS

LA FITA
Vins Personals

LA FITA (DO Penedès)



La Fita Sumoll Negre 2024

100% Sumoll

Aging: 6 months in used American & French oak

Vineyard: Certified Organic

Alcohol: 10.5% Alc by Vol

Production: 2,234 bottles (156 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: 100% Sumoll Negre from organic vines planted in 2012 in Can Catassús by the Cal Nogués family.

Soils/Climate: Sandy soil (the vineyard looks like a beach!). Warm Mediterranean climate with cool nights.

Viticulture: Certified organic planted in a double cordon system, the first of 4 terraces with a slope of approximately 5%. Southeast orientation. Manual harvest on August 29. Ecological and conscious viticulture minimizing tillage and respecting the soil. Also, with biodynamic practices such as pruning on a descending moon, and racking and bottling on fruit and flower days.

Winemaking: Destemmed placed into stainless steel tanks. Spontaneous fermentation with daily punch down for 8 days. After, the wine is separated from the skins without pressing. The wine is then transferred to 4 barrels of used American oak and 1 barrel of French oak for malolactic fermentation. Blended and bottled after 6 months on April, 2025. Low total SO2 (19 mg/L).



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