

¿POR QUÉ NO? SELECTIONS

LA FITA

Vins Personals

LA FITA (DO Penedès)



La Fita Xarel·lo de les Granges 2023

100% Xarel·lo

Aging: Stainless fermented and aged

Vineyard: Certified Organic

Alcohol: 11% Alc by Vol

Production: 1,606 bottles

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% Xarel·lo from organic vines planted in 1987 by the Mulet-Artís family in the Les Granges vineyard in Parc Natural d'Olèrdola.



Soils/Climate: Calcareous limestone rock. Warm Mediterranean climate with cool nights.

Viticulture: Single vineyard planted in a goblet system in the Natural Park of Olèrdola. Ecological and conscious viticulture minimizing tillage and respecting the soil. Also, with biodynamic practices such as pruning on a descending moon, racking and bottling on fruit and flower days.

Winemaking: Manual harvest, destemmed and deposited with the skins into stainless steel tanks, where it ferments for 6 days. The skins are pressed and the wine continues aging on the lees until bottling. Very gentle daily punch down to enhance the contact of the skins. Low total SO₂ (35 mg/L).

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