

LA FITA

Vins Personals

Ancestral



Type: Sparkling white wine – ancestral method

Harvest: 2023

Variety: 100% Macabeu

Plot: Vinya Betes

Plantation year: 1991

Location: Can Patomàs, Sant Jaume ses Oliveres

Winemakers: Jaume and Marc Torrallardona

Bottling date: September 10, 2023

Disgorging: March 2024

Production: 2800 bottles of 75cl

Analysis

Alcohol: 11.37% ATT: 4.8g/l pH: 3.16 Av: 0.36g/l SO₂T: 21mg/l

Viticulture

Organic and regenerative viticulture, respecting the soils and the flora and fauna of the ecosystem to the fullest. Irrigated punctually during the ripening period. Conduction in royat system
Manual harvest on August 26, 2023.

Vintage

Harvest 2023 has been extreme, coming after very dry years in 2021 and 2022 where the plants had almost depleted their water reserves. 2023 started equally dry with no rainfall in November, January, March, and April. This situation, combined with temperatures 1°C higher than the average of the last 16 years, has led to the collapse of many plants. Speaking of the fruit, production has been 50% lower than the average of the last 10 years, with ripening halted due to lack of water, thus concentrating its acidity. The rainfall for the agronomic year has been 267.5 l/m², while the average is 506.91 l/m².

The 2023 vintage will mark a before and after in Penedès.

Harvest 2023

