

LA FITA

Vins personals

Vinya de la Creu



65% Macabeu in goblet planted in 1974
35% Malvasia de Sitges



5 month in 54L glass demijohn

THE VINEYARD

- Macabeu from old vines planted in 1974 by Anton Raventós Puigmartí of Cal Nogués on red clay soils with a cat-brain structure (pure limestone). Conduction in goblet style. Southwest orientation. Organic viticulture. Sant Sadurní d'Anoia. DO Penedès.
- Malvasia de Sitges from young vines planted in sandy soil at Can Catassús. Southeast orientation. Organic viticulture. DO Penedès.

WINEMAKING

Manual harvest in 15kg boxes, destemming and very gentle pressing. Static settling in stainless steel tanks followed by fermentation with indigenous yeasts from the vineyard at high temperature (18°C-20°C). Once fermentation is finished, part of the wine is aged for 5 months in glass demijohns. Bottled on 15th of march 2024.

VINTAGE 2023

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

