

Grape varieties

100% Xarel·lo from a vineyard planted in 1987 and cultivated by Pep Mulet

Origin

Spain, Catalonia, Penedés

Soil

stony and extremely calcareous

Vinification

total destemming, skin maceration for 6 days, alcoholic fermentation with indigenous yeasts in stainless steel tanks

Ageing

6 months in stainless steel tanks, plus 9 months in bottle

Characteristics

White, Natural, Still, Profound and mineral

Properties

Alcohol: 10,97 %, Ph: 3,25, SO2: 35, Residual sugar: 0,31 g/l

Also appears in:

Price: 20 - 50€



LA FITA XAREL·LO DE LES GRANGES

LA FITA, Penedés

2024 46303 75 CL

2023 46303 75 CL

*Fresco y preciso, con flores secas, cítricos,
fruta blanca y un ligero carácter de lías y
especies. En boca es tenso, mineral y salino,
con buena longitud.*

NATURAL