



Vitalitat 2019

Motivation: To make a *petillant*, revitalizing, electric, fresh, festive and sparkling wine, giving value to the Catalan autochthonous varieties with a renewed look.

Limited edition: 3,100 bottles

Grape: 92% parellada, 8% muscat (eco certified plot)

Vineyard: 50 years and 15 years

Place: Serra de Montmell (Baix Penedès)

Height: 500m

Terrain: calcareous clay

Winemaking: manual harvest in boxes of 15 kg. Skimming and maceration with skins for 3 days, smooth draining of the must without pressing.

Fermentation: spontaneous (autochthonous yeast) with end of fermentation in the bottle

Aging: on fine lees to the bottle until the moment of consumption

Fermentation container: stainless and glass bottle

Unfiltered, total sulphites: 8 mg/l

Alcoholic grade: 11%