

### 01. ORIGIN

Essential Púrpura is a blend of the classic **trilogy of Penedès white grapes**: Xarel·lo, Macabeo, and Parellada. This grapes are grown in our Espiells vineyards, the estate at the heart of our winery, located at altitudes of 180-250m with loamy-limestone soils. The remainder comes from neighbouring vineyards managed by like-minded viticulturists who share our philosophy of respect and care for the land.

### 02. VITICULTURE

Our **organically cultivated vineyards** are integrated with surrounding forests and hedgerows, promoting biodiversity and a natural balance.

We apply **regenerative and precision viticulture techniques and practice respectful pruning** to ensure low yields, prioritising the health and longevity of the vines.

### 03. WINEMAKING

The process begins with **gentle crushing** to obtain the free-run juice. This is then clarified through static settling at low temperatures.

Each grape variety undergoes its first fermentation separately in stainless steel tanks. Following this, a malolactic fermentation takes place, which helps to balance the wine's acidity and add creaminess. The blend is then assembled.

Finally, **the wine undergoes a second fermentation in the bottle**, using concentrated grape must and selected yeasts. It is **aged on its lees for a minimum of 24 months**.

### 04. 2021 VINTAGE

The 2021 vintage marked the beginning of the current drought cycle, defined by dry and warm weather conditions. Water reserves built up in prior years enabled the vines to endure these challenges, yielding wines that are exceptionally fruity, aromatically intense, and with notable ageing potential. These wines offer an elegant complexity that evolves to delight even the most discerning palates.

### 05. TASTING NOTES

A sparkling wine with a bright yellow hue and green highlights, reflecting its freshness. The mousse is fine and persistent. On the nose, fennel is more pronounced than in previous vintages, showcasing the **distinctive character of a dry year that heightened the aromatic profile of Xarel·lo**. Notes of white fruits and subtle pastry nuances from bottle ageing further enrich the bouquet.

On the palate, it features **crisp, well-integrated bubbles** and a vibrant, fresh entry. The finish is long and harmonious, leaving a lingering impression that invites further enjoyment.



VARIETIES	VINIFICATION	MINIMUM AGING	DOSAGE	TIRAGE	ABV
40% Macabeu, 35% Xarel·lo, 25% Parellada	Traditional method	24 months	Brut	February 2022	12%

VINEYARDS	SOIL	VINTAGE	VITICULTURE
Espiells	Loamy-limestone	2021	Organic Certification

