

01. ORIGIN

Cinta Púrpura is a blend of the Penedès white grape trilogy: Xarel·lo, Macabeo and Parellada. Most of these grapes come from our plots in Espiells, the estate's main vineyard, located at an altitude of between 180 and 250 metres above sea level and with loam-calcareous soils. The rest come from the vineyards of neighbouring growers who, with the support of our technical team, share with us the same philosophy of respect and care in tending the vines.

02. VITICULTURE

Organic estate-owned vineyards surrounded by woodlands and margins, which foster biodiversity and harmonious integration with the natural environment.

We care for our vines using regenerative and precision viticulture techniques, and we practise respectful pruning, aiming for low yields in order to maintain the health and longevity of the vineyard.

03. WINEMAKING

Its production begins with a gentle pressing of the grapes, from which the free-run must is obtained. It is then settled statically and at low temperature in order to precipitate and separate impurities.

Each variety undergoes the first fermentation separately in stainless steel tanks. This process is followed by two months of ageing on its lees to bring creaminess to the wine, after which the blend is made.

Finally, the blend undergoes a second fermentation in the bottle with concentrated grape must, rich in natural sugars, and selected yeasts. It then undergoes a minimum ageing period of 24 months in bottle.

04. 2022 VINTAGE

The 2022 vintage was marked by extreme weather conditions: it was the second consecutive year of drought, with high temperatures and little rainfall throughout the vegetative cycle. It was not until September that some rainfall arrived, modest but beneficial, helping the vineyard recover. This situation drastically reduced yields, but favoured rapid ripening and excellent sanitary conditions.

05. TASTING NOTES

Colour: Pale and bright golden colour. The bubble, fine and persistent, forms a constant stream that enhances its liveliness.

Nose: A pleasant fennel aroma stands out, typical of a dry year that has reinforced the expressiveness of Xarel·lo. Notes of white flowers and green apple are added, with subtle hints of pastry and light smoky nuances that bring complexity and reveal its bottle ageing.

Palate: Fresh, with a crisp and very well-integrated bubble that evolves towards a creamy and seductive texture. The finish is long and harmonious, leaving a pleasant sensation that invites you to continue enjoying it glass after glass.



VARIETIES	VINIFICATION	AGEING	DOSAGE	TIRAGE	ABV
49% Xarel·lo 35% Macabeo 16% Parellada	Traditional method	+24 months	Brut 8 g/l	April 2023	12%

VINEYARDS	SOILS	VINTAGE	VITICULTURE
Espiells	Loam-calcareous	2022	Certified Organic

