

01. ORIGIN

Essential 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 between 180 and 250 metres above sea level and featuring loam-limestone soils. The remainder comes from neighbouring growers' vineyards who, supported by our technical team, share with us the same philosophy of respect and meticulous care for the vine.

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 a gentle pressing of the grapes to obtain the free-run juice. This is followed by static cold settling to precipitate and remove impurities.

Each variety undergoes its first fermentation separately in stainless steel tanks. This is followed by malolactic fermentation, carried out by lactic bacteria naturally present in the grapes, which help control the wine's acidity and creaminess. The blend is made afterwards.

Finally, the blend undergoes a second fermentation in the bottle using concentrated grape must, rich in natural sugars, together with selected yeasts. The wine is then aged for a minimum of 24 months in the bottle.

04. 2022 VINTAGE

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

05. TASTING NOTES

Colour: bright pale gold. The fine, persistent bubbles form a continuous bead that enhances its liveliness.

Nose: appealing notes of fennel stand out, typical of a dry year that has intensified the expressiveness of Xarel·lo. Hints of white flowers and green apple follow, along with subtle bakery notes and light smoky nuances that add complexity and reveal its bottle ageing.

Palate: fresh, with crisp and well-integrated bubbles that evolve into a creamy, seductive texture. The finish is long and harmonious, leaving a pleasant sensation that invites you to enjoy it glass after glass.



VARIETIES	VINIFICATION	MINIMUM AGING	DOSAGE	TIRAGE	ABV
40% Macabeu, 35% Xarel·lo, 25% Parellada	Traditional method	24 months	Brut 8/gl	April 2023	12%
VINEYARDS	SOIL	VINTAGE	VITICULTURE		
Espiells	Loamy-limestone	2022	Certified Organic	 	