

**BLANC INICIAL**

Xarel·lo · Macabeu · Riesling · Moscatell d'Alexandria ·  
Garnatxa blanca | 2024



Ecological (CCPAE)



Biodynamic

**INFORMATION**

Production: 41,454 bottles  
Region/D.O.: D.O. Penedès  
Serving Temperature: Between 7 and 10 °C

**TECHNICAL DETAILS**

Alcohol: 11.5% vol  
pH: 3.3  
Total Acidity: 5.5 g/L  
Residual Sugar: 0.5 g/L  
Sulphites: 55 mg/L

**VINTAGE 2024**

A year marked by the continuation of the drought seen in previous vintages, once again reducing production. Yields were lower than usual, although slightly higher than in the previous vintage. The grapes showed excellent health due to the low humidity, with good concentration and balanced ripening. Despite the difficulties caused by accumulated water stress, the quality of the grapes was highly satisfactory, producing aromatic wines with good balance across all quality parameters.

**VARIETIES**

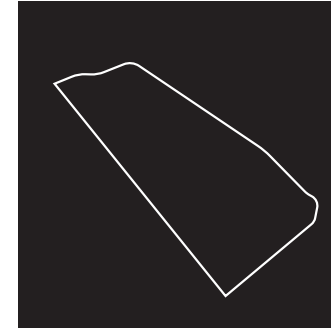
35% Xarel·lo · 33% Macabeu · 19% Riesling · 7% Moscatell d'Alexandria · 6% Garnatxa blanca

**VINEGROWERS**

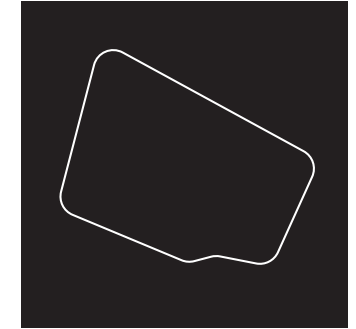
Isidre Hugas and Josep Massana

**BIODYNAMIC TREATMENTS USED**

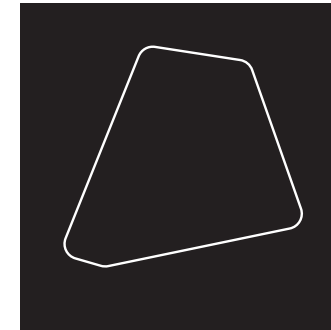
Preparation 500  
Preparation 501  
Preparation 502  
Preparation 503  
Preparation 504  
Preparation 505  
Preparation 506  
Preparation 507  
Maria Thun



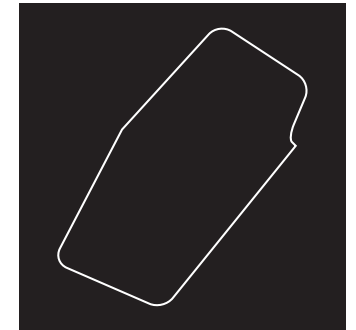
📍 **Sota el pont**  
41°30'26.3"N 1°47'43.0"E



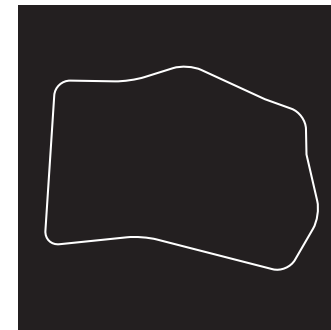
📍 **L'Església**  
41°22'52.0"N 1°45'49.6"E



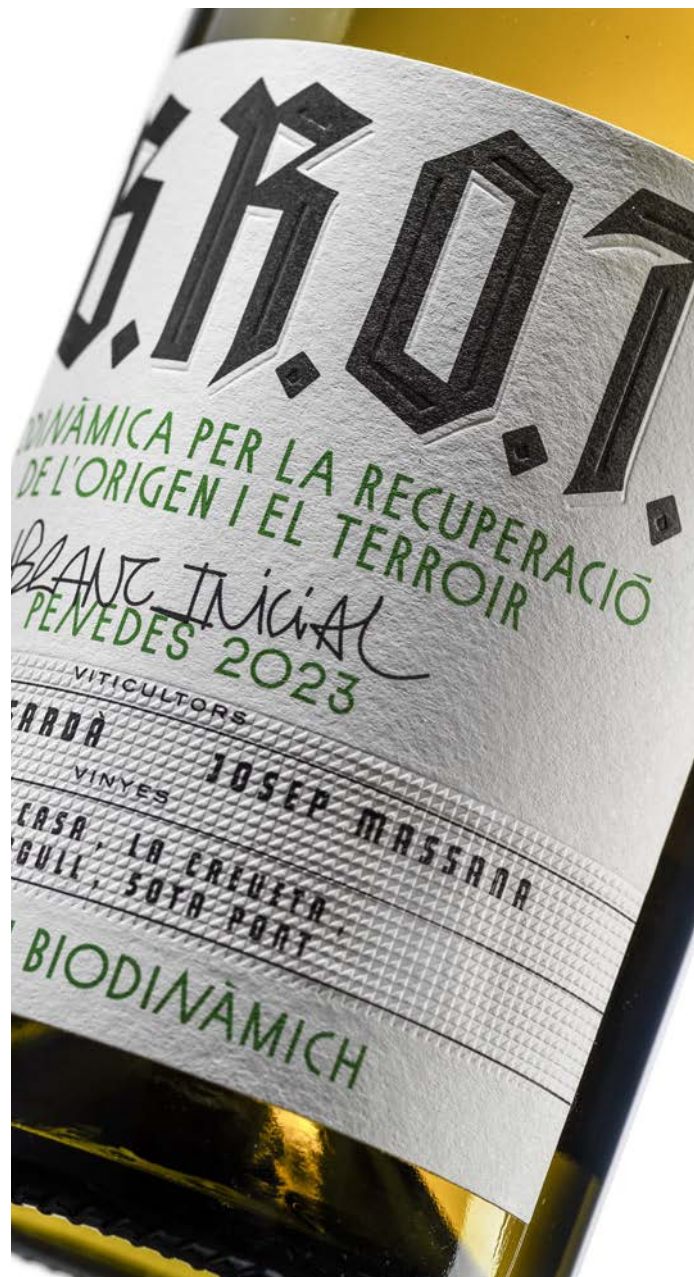
📍 **Camp Nou**  
41°22'58.4"N 1°46'29.6"E



📍 **Macalla**  
41°22'40.8"N 1°45'35.2"E



📍 **Can Bonastre**  
41°30'23.6"N 1°47'19.0"E



#### VINEYARDS AND SOILS

This white wine blends different varieties from plots with diverse soils, orientations and altitudes, resulting in a combination of complementary terroirs.

**Xarel·lo** comes from the Camp Nou vineyard (Subirats), surrounded by forest and rooted in gravel, sandy and white calcareous soils that bring salinity and minerality. Its low yield (5,000 kg/ha) contributes to the wine's acidity, depth and tension.

**Riesling** is sourced from **Sota el Pont**, at the foot of Montserrat. Around 15 years old, these vines are sheltered from the wind and surrounded by olive trees, growing on fertile sandy soils with clay areas. Yields are approximately **8,500 kg/ha**.

**Macabeu** is grown in two plots in **Sant Sebastià dels Gorgs**. **L'Església**, nearly 60 years old and bush-trained, stands out for its low yield (2,550 kg/ha) and clay soils with sandy components.

**Moscatell d'Alexandria** comes from **Macalla** (Sant Sebastià dels Gorgs), a trellised vineyard on deep clay soils with silt, yielding between **6,000 and 8,000 kg/ha**.

**Garnatxa blanca** is sourced from **Can Bonastre**, a gently sloping plateau with clay-limestone soils of loamy texture, with yields ranging from **5,000 to 7,000 kg/ha**.

#### HARVEST

The organically grown grapes used to make this wine are hand-harvested in boxes, ensuring impeccable health, and each variety is harvested at its optimal moment.

#### WINEMAKING

Minimal intervention wine. Fermentation is spontaneous, with wild yeasts from the grapes themselves, and takes place in stainless steel tanks. The slow and controlled fermentation helps preserve freshness and varietal expression.

Afterwards, without performing bâtonnage, the wine remains in contact with its fine lees and with those of the other wines in the range for a certain period, aiming to achieve greater volume, texture and depth without losing tension or freshness.

#### TASTING NOTES

A fresh, direct and saline white wine with an intense and expressive nose, showing notes of ripe citrus and exotic fruits (pineapple), accompanied by hints of laurel and Mediterranean herbs. On the palate it is fresh, vertical and tense, with notes of white fruit and fennel. Very persistent and extremely saline.

#### FOOD PAIRING

A perfect wine for fresh cheeses, salads and seafood. Try it with steamed mussels with a hint of laurel.

