

LA FITA

Vins Personals

Ancestral



Type: Sparkling white wine – ancestral method

Harvest: 2024

Variety: 100% Macabeu

Plot: Vinya Betes

Plantation year: 1991

Location: Can Patomàs, Sant Jaume ses Oliveres

Winemakers: Jaume and Marc Torrallardona

Bottling date: September 17, 2024

Disgorging: April 2024

Production: 3250 bottles of 75cl

Analysis

Alcohol: 11.67% ATT: 5g/l pH: 3.10 Av: 0.29 g/l SO₂T: 20 mg/l

Viticulture

Organic and regenerative viticulture, respecting the soils and the flora and fauna of the ecosystem to the fullest. Irrigated punctually during the ripening period. Conduction in royat system
Manual harvest on September 2, 2024.

Vintage

The 2024 harvest could be described as the beginning of recovery. After three years of extreme drought, with an average of 324.5 L, in 2024 rainfall reached 411.5 L. The agronomic year started with a rather dry autumn and winter, but with a good amount of rain in spring (March and April), during the budding period of the vines, which favored healthy vegetative growth and allowed the harvest to be approached with confidence. Average temperatures, on the other hand, set a new record, reaching 16.7 °C compared to the 15.39 °C average of the past 18 years. Another notable aspect of 2024 was the appearance of the green mosquito, with moderate impact in some areas. In summary, a year that brings optimism to Penedès, marking a return to normality after extreme years, with fresh, balanced, and highly drinkable wines.

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