

FINCA MAS PERDUT 'Endogen' Samsó



REGION/ ORIGIN	Penedès DO Santa Oliva - Baix Penedès	WINEMAKER	Rebeca Ollé & Josep M ^a Rosell Gracia
VINTAGE	2020	WINERY ESTABLISHED	2010
VARIETALS	100% Samsó	VINEYARD(S)	Estate fruit
ALCOHOL	13%	AGE OF VINEYARD(S)	70 years old
FERMENTATION	Stainless steel	SOIL TYPE	Clay-loam & stones
AGING	14 months	VINEYARD(S) ELEVATION	120 meters
AGING VESSEL	300L mixed barrels (70%) 300L Amphora (25%) Demijohn (5%)	FARMING METHODS	Organic/Natural
FILTER/FINING	None	PRODUCTION	2,120 bottles
TOTAL SULFUR RS	22 mg/l .3 g/l		

Finca mas Perdut was born from a passion for wine, an understanding that viticulture is an art, a complete respect for the land, and the idea that it is a living element that gives life to the vine

Finca mas Perdut is a small passion project in the Baix Penedès of Catalonia (northeast Spain), owned and operated by a kind and loving young couple: Josep M^a and Rebeca. Josep M^a Rosell Gracia is the 5th generation of his family of grape growers in Santa Oliva, who since 1868 have had a challenging history of tending to the estate, while dealing with war and phylloxera, all the while selling grapes and other Mediterranean crops to the local community. For the first time in the estate's history, Josep began making wine in 2010 (after studying oenology), and then with Rebeca (who is also an oenologist) who joined in 2015 when they fell in love, and brought together the family's land and traditions, while dedicating only the best fruit from the 30 hectares of vines to a tiny production of less than 20,000 bottles annually. The couple grows most all their own food as well, with gorgeous vegetable gardens, almond, carob, and olive trees, and they even have a small hut on the property where they age their own vinegars. The land is gorgeous, and their efforts to preserve their soil and ecosystem is inspiring, giving focus to the Mediterranean terroir, full of clay and loam soils topped with stones. With a sincere effort to make wine with as little intervention as possible, they farm native grapes, and experiment with several different aging vessels, such as demijohns and amphora. Their focus is to make unique wines, with history behind each bottle, giving a personal touch and different experience to every expression they create.

'Endogen' means 'Indigenous', referencing the different strains of indigenous yeasts found in the vines that come together in a small stone hut in one of the vineyards, to create their 'ped de cuve'

The 2020 *Endogen Samsó* is a stunning red that comes from beautiful old vines of Samsó (the same grape as Carignan/Cariñena) that are about 70 years old. The fruit is hand-harvested and comes to the cellar and begins fermentation in stainless steel with the estate's native yeast *ped de cuve*. Only the free run juice continues on after several days of fermentation and finishes to a dry red, before it then starts its fourteen-month aging process in used 300-liter American, French, and Acacia barrels (70%), 300-liter local clay amphora (25%), and 54-liter demijohns (5%). The final wine is bottled with very little sulfites and without any filtration, resulting in a vibrant nose with concentration of dark red fruits, leather, tobacco, and spice. The mouth is powerful yet so very fresh at the same time, reaching all of the senses with its fruit, its acidity, its structure, and its long delicious finish. This is a remarkably elegant wine that will stand next to complex slow braised dishes, as well as fresh meat off the grill.