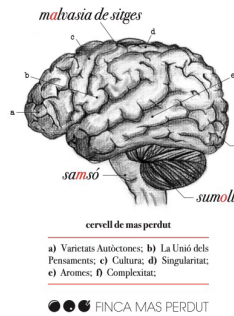


## FINCA MAS PERDUT 'Cervell de Mas Perdut' Red



REGION/ ORIGIN	Penedés DO Santa Oliva - Baix Penedès	WINEMAKER	Rebeca Ollé & Josep M <sup>a</sup> Rosell Gracia
VINTAGE	2022	WINERY ESTABLISHED	2010
VARIETALS	50% Malvasia de Sitges 25% Sumoll 25% Samsó	VINEYARD(S)	Estate fruit
ALCOHOL	11%	AGE OF VINEYARD(S)	12 yrs (Malvasia) 10 yrs (Sumoll) 70 yrs (Samsó)
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay-loam & stones
AGING	3 months	VINEYARD(S) ELEVATION	120 meters
AGING VESSEL	Demijohn (54L) Stainless steel	FARMING METHODS	Organic/Natural
FILTER/FINING	None	PRODUCTION	6,080 bottles
TOTAL SULFUR RS	15 mg/l .1 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<sup>a</sup> and Rebeca. Josep M<sup>a</sup> Rosell Gracia is the 5<sup>th</sup> 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.

*The name of this wine is 'The Brain' of Mas Perdut – a wine that took a lot of contemplation and consideration to bring the mix of native grapes into a lively, natural, and delicious blend*

The *2022 Cervell de Mas Perdut* is part of the winery's newest and freshest concept of wines, showcasing parts of the body to express the 'hand crafted' nature of everything that they do. After much time considering how to accomplish that, they landed on blending autochthonous varieties together in order to show off the region, the land, and their unique style. This blend of white and red grapes has 50% of the local Malvasia de Sitges (white), which went through a 24 hour cold maceration before fermentation in tank, that was then blended with equal parts of carbonically fermented Sumoll and Samsó. This fresh style red then aged for 3 months in stainless steel (85%) and 54-liter demijohns (15%) and was not filtered or fined, saw no sulfites added, and was released to the market in very limited quantities. Bright and vibrant in the glass, the wine is explosive with fresh berry aromas, hints of spice and white flowers, and is meant for enjoying with or without food, but with a smile for sure.