

FINCA MAS PERDUT 'Endogen' Xarel.lo Vermell



REGION/ ORIGIN	Penedès DO Santa Oliva - Baix Penedès	WINEMAKER	Rebeca Ollé & Josep M ^a Rosell Gracia
VINTAGE	2021	WINERY ESTABLISHED	2010
VARIETALS	100% Xarel.lo Vermell	VINEYARD(S)	Estate fruit
ALCOHOL	12%	AGE OF VINEYARD(S)	50 years old
FERMENTATION	Stainless steel	SOIL TYPE	Clay-loam & stones
AGING	4 months	VINEYARD(S) ELEVATION	120 meters
AGING VESSEL	300L Acacia wood (70%) 300L Amphora (25%) 54L Demijohn (5%)	FARMING METHODS	Organic/Natural
FILTER/FINING	Cellulose plates None	PRODUCTION	1,553 bottles
TOTAL SULFUR RS	28 mg/l 2.8 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 *Endogen Xarel.lo Vermell* is a dynamite example of this unique and rare Spanish grape. Xarel.lo Vermell is the 'red Xarel.lo', and Mas Perdut farms gorgeous 50-year-old vines that truly showcase the lovely character that this grape has. After a hand harvest, the fruit goes through a cold maceration for 24 hours to accomplish as much aromatic complexity as possible, and then only the free run juice ferments with the estate's native yeast *ped de cuve* in stainless steel tank. The finished wine then ages for 4 months in 300-liter Acacia barrels (70%), 300-liter local clay amphora (25%), and 54-liter demijohns (5%), before it was blended together, lightly filtered, and bottled with only a small amount of sulfites. The result has a pale orange/salmon color in the glass, with incredible aromas of red fruits, nuts, herbs, vanilla, toffee, and almonds. The mouth feel is incredible, with a sweet fruit texture, and a juicy balance between its acidity and the very soft tannins. This is a very gastronomic wine that will pair with a plethora of cuisine and occasions, wonderful with everything from seafood, to meat, to soft cheeses.