



FINCA MAS PERDUT 'Mà de Mas Perdut' White

REGION/ ORIGIN	Penedès DO Santa Oliva - Baix Penedès	WINEMAKER	Rebeca Ollé & Josep M ^a Rosell Gracia
VINTAGE	2021	WINERY ESTABLISHED	2010
VARIETALS	50% Xarel·lo Vermell 25% Garnatxa Blanca 25% Macabeu	VINEYARD(S)	Estate fruit
ALCOHOL	11.5%	AGE OF VINEYARD(S)	10 yrs (Xarel·lo Vermell) 60 yrs (Garnatxa B) 60 yrs (Macabeau)
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	2,660 bottles
TOTAL SULFUR RS	9 mg/l 1.2 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.

The name of this wine is 'The Hand' of Mas Perdut – a wine and project that shows the commitment the winery has to small, manual, hand production wines

The 2021 *Ma de Mas Perdut* is the white counterpart of the winery's newest and freshest concept of wines, showcasing parts of the body to express the 'hand crafted' nature of Mas Perdut. They decided to make blends of their amazing native grapes in order to show off the region, the land, and their unique style. The three grapes for this fresh white are Xarel·lo Vermell (a red grape), Garnatxa Blanca, and Macabeu, which all macerate together for 24 hours at cold temperatures before a light pressing and natural fermentation together in stainless steel. It is then aged for 3 months in both steel (85% of the wine) and 54-liter demijohn (15%), before it is bottled without filtration or any sulfites. The resulting wine is floral and herbaceous on the nose, showing its fresh fruit character as well, but layered with depth and intrigue. The palate is lively and light, with ample acidity and balance, and is unpretentious and enjoyable. Perfectly suited for a warm afternoon gathered around a table of light fare.