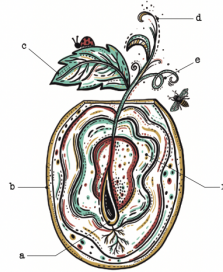


FINCA MAS PERDUT 'Pell de Mas Perdut' White



pell de mas perdut
a) Varietats Sensibles; b) Delicadesa;
c) Emocions; d) Matisos; e) Il·lusió;
f) Resistència;

●●● FINCA MAS PERDUT



2023
VI BLANC

REGION/ ORIGIN	Penedés DO Santa Oliva - Baix Penedès	WINEMAKER	Rebeca Ollé & Josep M ^a Rosell Gracia
VINTAGE	2023	WINERY ESTABLISHED	2010
VARIETALS	70% Muscat 30% Parellada	VINEYARD(S)	Estate fruit
ALCOHOL	12%	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	Stainless steel	FARMING METHODS	Organic/Natural
FILTER/FINING	None	PRODUCTION	6,266 bottles
TOTAL SULFUR RS	13 mg/l .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 Skin' of Mas Perdut – a wine and project that shows the commitment the winery has to small, manual, hand-production wines

The 2023 *Pell de Mas Perdut* is a wildly aromatic white that showcases some of the native grapes that grow at the estate. Being a mix of primarily Muscat (70%), and then blended with Parellada, the two grapes ferment naturally together in stainless steel tanks once brought in from the vines after a hand-harvest. Only a short time of aging occurs after fermentation is complete, which leads to a gorgeous expression of the grapes that gives a highly fragrant nose while remaining a dry, natural wine. The wine is without sulfites and without SO₂, and leads to aromas of flowers, ripe peaches, pears, and juicy white raspberries. In the mouth, the clean and expressive fruit persists alongside lovely acidity, balanced with a weight that is light and easy to drink yet gives a sense of depth with the drinkability. An ideal white to serve with any aperitives, grilled fish, or vegetables.