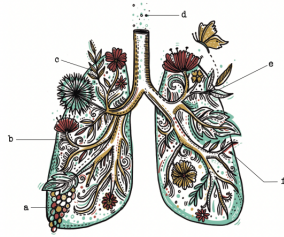


## FINCA MAS PERDUT 'Pulmó de Mas Perdut'



pulmons de mas perdut  
a) Varietats Autòctones; b) Carbònic;  
c) L'Orgull; d) Personalitat; e) Plaer;  
f) Perseverança;  
●●● FINCA MAS PERDUT



2023  
PET-NAT

REGION/ ORIGIN	Penedès DO Santa Oliva - Baix Penedès	WINEMAKER	Rebeca Ollé & Josep M <sup>a</sup> Rosell Gracia
VINTAGE	2023	WINERY ESTABLISHED	2010
VARIETALS	50% Xarel.lo Vermell 50% Macabeu	VINEYARD(S)	Estate fruit
ALCOHOL	11.5%	AGE OF VINEYARD(S)	10 yrs (Xarel.lo Vermell) 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	2,800 bottles
TOTAL SULFUR RS	11 mg/l .4 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.

*This wine is named "The Lungs" of Mas Perdut, paying tribute to the crucial role played by the pulmonary veins in supplying fresh air and oxygen to the vineyard's life-sustaining work*

The 2023 *Pulmó de Mas Perdut* is the winery's playful Pet-Nat made from the red grape Xarel.lo Vermell, and the white grape Macabeu. The grapes are brought to the cellar and start naturally co-fermenting in steel tanks for 72 hours with the skins to extract great aroma, structure, and color. The must is bottled at the right density to achieve elegance, yet still wonderful crunchy fruit, and then laid to rest for 6 months to continue fermenting until fully dry with the lively yeasts inside. The bottles are then disgorged, and only refilled with the same wine – nothing foreign is added, including any addition of sulfites. The resulting fizz is a lovely turbid orange pink color, with a wildly intense aroma of orange peel and almonds, showing the unique profile of the two different grapes. The palate is exciting and perfectly dry, offering bright tree fruit character, zippy citrus, but also has the depth of earthy floral components to make this unpretentious wine complex enough to enjoy with many types of food, but also easy enough to sit with a friend and crush a bottle quickly on a patio.