

ROMI

selects

MASIA DE LA ROQUA

PÈLEC

Located in Olivella, a small town in Massís del Garraf, a mountain range spanning between Barcelona and Tarragona, the winery dates back to 1164. The Mediterranean climate and rich clay/limestone soils make the area ideal for growing olive trees, almond trees, and vines. Jot Camps, the winemaker, comes from a deep lineage of vintners. He cultivates varietals indigenous to the region - parellada, xarel-lo, macabeo, malvasia de sitges, garnatxa negre... - and creates wines that will transport.

VINTAGE: 2022

REGION: Catalonia, Spain

GRAPES: 75% Muscat de Frontignan, 25% Xarel-lo

YEASTS: Native

MACERATION: Muscat - 8 days on skins, Xarel-lo - 4 hours on skins

FERMENTATION VESSEL: Stainless steel

AGING: 5 months in stainless steel

CLARIFICATION/FILTRATION: Unfiltered/Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 12.27%

SOIL: Limestone

VINE AGE: 12 years old/16 years old

TOTAL PRODUCTION: 3000 bottles

VOLUME: 750mL

