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La Fita

Ancestral

Penedès, Spain

Wine Notes

Sparkling wine made according to the ancestral method aiming to maximize the aromas of white fruits. Expressive nose of white flowers, palate shows a bright acidity with volume and fresh citrus and saline notes. This wine aims to reflect the terroir of Can Patomàs, showcasing the limestone soil.

La Fita

La Fita was born out of the need to give value to a grape and a landscape in liquid form. In La Fita, my knowledge as a winemaker is combined with the vines of my grandparents' houses, Cal Nogués and Can Patomàs. A little about myself, I am Martí Torrallardona, son of Salvador and Teresa. My father is a farmer and my mother is a speech therapist. I was born in Sant Sadurn d'anoia in October 1993 into a family of vinegrowers. I studied winemaking at Rovira i Virgili University and after finishing my studies, I have worked several harvests around the world, including at Familia Zuccardi in Argentina (in the R&D department), Vall-Llach Winery in Priorat, Weingut Hirsch in Austria, and Raventós i Blanc/Can Sumoi in Penedès. Currently, I am combining the La Fita project with various consulting jobs for local wineries and a stable job at Llopart. In jest, I sometimes say that I used to go running often, but now... Time flies!! Regarding La Fita, I believe it began to take shape while working at Raventós i Blanc with the wines of Can Sumoi, natural wines of minimal intervention. Here I began to shape La Fita, but it wasn't until 3 years later that the first bottles were materialized and saw the light. In La Fita, what I seek is a very precise profile of wines. My motto is minimal intervention but maximum knowledge. That is, one must know what is happening in each wine to decide how to act, or not act, and always respecting the fruit and its origin. With honesty as my banner, I like my wines to be shown as they are. It cannot be otherwise. I like to experiment with materials, specifically with glass, which is why demijohns have an important weight in the elaboration of my wines.



Farming:

Certified organic



Harvest Method:

Hand harvested



Varietal:

Macabeu



Age of Vineyard:

Planted in 1988



Vessel:

Stainless steel



Vineyard Yield:

4 hl/ha



Soil Type:

Chalky-sandysoils



Annual Production:

1000 bottles



Vinification:

Manual harvest in 15kg boxes, destemming and very gentle pressing. Static settling in stainless steel tanks followed by fermentation with indigenous yeasts from the vineyard at high temperature (18°C-20°C). The fermentation starts in stainless steel and wine gets bottled once it reaches a density of 1000. Fermentation ends in the bottle. 4,2 bar pressure.