



RIPE Wine Imports

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La Fita

Xarel.lo de les Granges

Penedès, Spain

Wine Notes

This is a tribute to the hardworking farmers, to their weathered hands and deep connection to the land. It is a reflection of roots and heritage, honoring the traditions that have been passed down through generations. With a golden color, this orange wine displays the aromas of the Mediterranean, with notes of thyme and rosemary alongside stone fruits such as peach and nectarine. On the palate, it is structured with a subtle tannic feel and medium acidity. A versatile and gastronomic wine.

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 Torrellardona, 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:

Xarel.lo



Age of Vineyard:

Planted in 1987



Vessel:

Stainless steel



Vineyard Yield:

2.2 hl/ha



Soil Type:

Limestone



Annual Production:

1042 bottles



Vinification:

Manual harvest in 15kg boxes, destemmed and deposited with the skins into stainless steel tanks, where it ferments for 6 days. The skins are then pressed and the wine continues ageing on the lees until bottling. During fermentation, very gentle punching down is carried out every day to enhance the contact of the skins with the wine.