

MARTA

CANALS
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VIOLET - White wine

The white grape varieties Xarel.lo, Macabeu and Muscat from our Penedès vineyards are the base for the Marta Violet elaboration. It's a fresh, fruity and floral white wine.

VINEYARDS: PENEDÈS TERROIR

Grape varieties: Xarel.lo, Macabeu and Muscat.

Region: D.O. Penedès. **Sub region:** Upper Penedès (Muscat) and Central Penedès (Xarel.lo and Macabeu).

Altitude of the vineyards: 150m (Xarel.lo and Macabeu) and 250m (Muscat).

Climate: mild Mediterranean.

Annual rainfall: an average of 465 liters per square meter.

Soil: clay and calcareous.

WINEMAKING

Harvest: hand gathered to select the best grapes. The harvest starts at beginning of September with the Macabeu and the Muscat and it finishes in mid-September with the Xarel.lo.

Pressing and must fermentation: pneumatic press. Musts selection, only the best juices will be for the Marta Violet elaboration.

Each variety of grapes fermented separately at a constant temperature of 16°C in small stainless steel tanks.

Blend: Xarel.lo, Macabeu and Muscat.

Fermentation temperature: 15-16 °C.

TASTING NOTES

Appearance: It presents a beautiful pale yellow color.

Aroma: It's fresh with fruity and floral notes.

Palate: It has a good balance with smooth palate and pleasant finish.

Gastronomy: It's recommended for aperitif, assorted salads, pasta, rice and fish dishes. Enjoy anytime of the day.

Tips: served cold, between 6°C to 8°C, in wine glass type, transparent, thin and without decoration.



Ramon Canals

Owner and winemaker