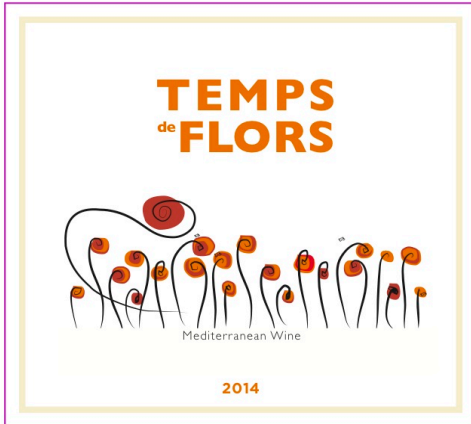


## TEMPS DE FLORS 2014

PENEDES



58a exposició de flors, monuments, patis i jardins



UPC CODE: 8 412766 200860

DRY FARMED BUSH VINES  
SUSTAINABLY GROWN  
INSPIRED BY GIRONA'S  
FLOWER FESTIVAL

### GROWERS

Carles Sumarroca's family has the largest single vineyard in Alt Penedes, formerly owned by the Marques de Moristol. Carles is a farmer who, in his words, accidentally became an industrialist. He has pioneered sustainable farming techniques and champions viticultural diversity with his vineyards of the world project and his extensive nurseries.

### LAND

Sourced from the vineyards of two estates in the northernmost part of Penedes. The sea-level vineyard of Sabartés is windswept with high concentrations of limestone and clay. Hot, dry summers and cool, wet fall and winter weather are typical for this region.

### FARMING

These vineyards are sustainably dry farmed. The 2014 vintage was harvested on the 10th of September. To reduce erosion, vegetation for ground cover is planted throughout their vineyards.

### WINE

48% Xarel.lo, 40% Muscat and 12% Gewurztraminer  
Muscat and Gewurztraminer are macerated at 10C prior to fermentation. All varietals are pressed and gravity run before fermenting for 20-22 days. Wine is then raked for 4 weeks. Sumptuous and creamy, aromas and flavors of summer fruit, flowers and citrus.

### FOOD

Chickpeas, pork, crayfish, peppercorn, garlic

### PRESS

11.5% ALCOHOL

VINOS  LIBRES