

Marger - Vi de Mas

Organic & Ecological
2021



Varieties

Xarel.lo & Macabeo



Serving temperature

8-10°C



Paring

Rice, fish, seafood,
carnes blancas, pasta,
semi-cured or fresh cheeses

Vineyard

The “Gallego” vineyard

The Gallego vineyard is in the middle of the Sumarroca estate. It is in an area where clays become a little more dominant, offering denser, more rounded wines. These clays are combined with chalky topsoil containing little organic matter.

The “Bancals Miquelet” vineyard

The Bancals Miquelet vineyard is in the Marquès area in the lower part of the Sumarroca estate. It is one of the coolest parts of the estate and, this, together with the late budding characteristics of the Macabeu grape, makes ripening later than usual. The site is chalky and poor in organic matter.

Tasting notes

A medium-intensity, straw yellow wine. In the nose, the initial notes are of Mediterranean herbs, such as fennel, and herb tea, like camomile. As it develops in the glass, touches of white fruit begin to emerge, enveloped in notes of bread and raw almonds from the ageing. In the mouth, the attack is quite creamy which, together with the fine structure, fill the mouth with notes of fruit and aromatic herbs. The balance between the acidity and the structure makes it possible to maintain these fresh, fruity notes into the final aftertaste.

Organic and sustainable farming



Marger

Aging wine

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Vineyard properties

Vineyard/Estate name: Finca Sumarroca

Soil composition: Chalky soil with a presence of gravel, poor in organic matter & clays
Presence of silt

Training method: Vaso

Altitude: 150-200 m

Exposure: south

Winemaking & vintage

Harvest

Autumn temperatures were normal and there was a mild beginning to winter. Despite the rise in temperatures in February, they stabilised in March and budbreak took place at about the normal time. With the increase in temperatures in June, the shoots grew faster.

Rainfall was exceptionally low (326 l/m²) – about 40% below the average for the previous decade (552 l/m²) – and it was not well distributed over the year. The vines grew adequately despite the extreme drought, although there were great differences between varieties when it came to the harvest. The lack of water had a greater effect on the early varieties which had smaller, more concentrated berries. By contrast, the later varieties made the most of the September rains to increase their yield. All the grapes were very healthy.

The wines from the harvest will have a high degree of freshness, with great finesse and fruit tending towards fresh.

First vintage: 2020

Number of bottles of this vintage: 5.714

Fermentation: French oak barrels (various uses)

Length of the alcoholic fermentation: 19 days

Fermentation temperature: 16°C

Aging: 5 months in total, with “batonnage” 3 times / week during the 1st month and 1 time / week in the second month

Analytical data & allergens statement

Alcohol: 12,50% vol

Residual sugar (dosage): -

Acidity (tartaric acid): 5,6 g/l

pH: 3,04

Don't contain: gluten, dairy products and there is no danger of cross-contamination

Contains: sulfites