

Tuví or not to be

Organic farming

2024



Varieties

Xarel-lo, Muscat
Sauvignon Blanc, Gewustraminer



Serving temperature

Pour at 8-10°C



Pairing

White meat, asian food,
salmon and cured cheese



Awards & Press

Peñin 2019: 87 points

A wine designed by millennials that, after a test with young people between 20 and 30 years old, saw the light. Its number of varieties makes us end up wondering Shakespeare's famous phrase 'What is and what is not this wine?'

Tasting Notes

Yellow colour with greenish hues. Intense and complex aroma with notes of rose and orange blossom, mixed with fruity notes of melon, peach and mango. A creamy and fruity mouth with intense mature fruits especially peach and mango. Long and pleasant.

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Vineyard Characteristics

Production area/name of vineyard: Sumarroca & Sabartés Estates

Soil composition: Clay, gravel and limestone

Training method: Guyot and Royat doble

Altitude: 125 - 180 m.

Year of vineyard plantation: 1983 - 2001

Winemaking & vintage

Harvest:

Long and spaced-out harvest, from August 5th to September 27th. Spring rains and summer drought, with high temperatures throughout most of the year. Downy mildew in late spring caused occasional harvest reduction. Green mosquito presence during summer and until mid-harvest, hindering grape ripening. Dehydration in some plots led to an earlier harvest. Good sanitary conditions, resulting in cleaner wines. Lower yields (-18% compared to 2023). Clean wines, slightly aromatic, smooth, and with a light structure.

First vintage: 2017

Fermentation: stainless steel tanks with temperature control

Length of the alcoholic fermentation: 16 days

Fermentation temperature: 16°C

Analytical data & allergens statement

Alcohol: 11,00% /vol

Residual sugar (dosage): - sec (<1 g/l)

Tartaric acidity: 5,3 g/l

pH: 3,18

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

Contains: sulfites