

# Tuví or not to be

Organic farming

2022



## Varieties

Xarel-lo, Muscat  
Sauvignon Blanc.



## 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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Organic & Sustainable farming



# Tuví or not to be

## Organic farming



### 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

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### Winemaking & vintage

Harvest:

It has been an absolutely extreme year in terms of temperatures. Although autumn and winter in line with recent years, in May they began to shoot up, raising the annual average by 15.8°C (0.6°C more than the average of the last decade). There have been several heatwaves with extreme temperatures and both daily maximum and minimum temperatures have risen. It has also been a year with extremely low rainfall with a total of 693L in 24 months distributed very irregularly throughout the year. Autumn and spring with less than usual rainfall and a summer with extremely low rainfall (-40%)

Vine Health has once again been excellent. Vegetative growth was very good, due to winter rains, but stopped in May due to temperatures the plant cycle shortened and we ended up with grapes ripening seven days before the last harvest and about 10-12 days earlier than would be normal for recent years.

The resulting wines have a slightly higher pH, more contained acidity and a slightly lower alcohol content. They are fruitier wines with a certain volume

First vintage: 2017

Number of bottles of this vintage: 40.000

Fermentation: stainless steel tanks with temperature control

Length of the alcoholic fermentation: 16 days

Fermentation temperature: 16°C

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### Analytical data & allergens statement

Alcohol: 12,00% /vol

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

Tartaric acidity: 5,5 g/l

pH: 3,09

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

Contains: sulfites