

Humm

Organic Farming

2021

Hummazing!



Variety

Muscat



Serving temperature

Pour at 8-10°C



Pairing

Cheese, foie gras, dessert



Awards & Press

Peñin 2019: 87 points

An updated version of sweet wine made from Muscat Blanc à Petit Grains, resulting in a wine which is aromatic, soft, elegant and above all cool, perfect for pairing with a meal or just having a drink outdoors. Made exclusively from a selection of Muscat grapes from vineyards at least 15 years in age.

Tasting notes

Powerful and elegant aroma with clear notes of fresh Muscat grapes combined with white flowers. Very soft on the palate with a sweet entry and a very cool and persistent finish which invites you to repeat the experience.

Organic and sustainable farming



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Vineyard properties

Vineyard/Estate name: Arnan plot in Sumarroca Estate
Soil composition: Limestone, gravel and poor in norganic matter.
Training method: Royat
Altitude: 170 m
Exposure: north-south
Yield/ha: 6000 kg/ha

Winemaking & vintage

Harvest

Temperatures during the autumn and winter were similar to previous years. Temperatures were mild in spring due to rainy weather which lasted up until mid-June, after which they rose with the arrival of a heat wave in the first week of August. So, all in all, a rainy year, dry until the end of February, but followed by a great deal of rain until the end of June, which then let up until the start of the harvest when 120 litres fell (the previous year we had 30 litres).

The vegetative growth and the number of grapes per shoot were normal and the size of the berries was small on the young varietals. The Macabeo and Tempranillo were affected by mildew. The wines show a lower alcohol content than in previous years but possess the qualities of exceptional freshness, softness and elegance.

First Vintage: 2014

Number of bottles of this vintage: 3.500

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 12 days

Fermentation temperature: 16°C. Fermentation interruption by decreasing the

Analytical data & allergens statement

Alcohol: 9,50%

Residual Sugar (dosage): 85 g/l

Acidity: 5,10 g/l (tartaric acid)

pH: 3,08

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

Contains: sulfites

