

Temps de Flors

Organic farming

2022

Flower Festival



Varieties

Xarel·lo, Muscat, Sauvignon



Serving temperature

Pour at 8-10°C



Pairing

Rice, fish, seafood, white meat, pasta, semi-mature and fresh cheeses



Awards & Press

Peñin 2019: 88 points

The best flower festival that every year, in Girona, welcomes spring.

Tasting notes

On the nose we notice the aroma of ripe summer fruit, peach, pear, lychee, grapes and floral notes of white flowers, jasmine, orange blossom, rose and azalea. The palate is opulent, creamy, with an aromatic aftertaste. Balanced and round. Harmonious sensations.

Organic and sustainable farming



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Organic Farming

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Vineyard properties

Vineyard/Estate name: Sumarroca & Sabartés Estate

Soil composition: High concentration of limestone and a large amount of clay

Traning method: Royat

Altitude: 150-300m

Exposure: north-south

Yield/ha: 5000-7000 kg/ha

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: 2009

Number of bottles of this vintage: 100.000

Fermentation: stainless steel tanks with temperature control

Length of the alcoholic fermentation: 15-20 days

Fermentation temperature: 16°C

Analytical data & allergens statement

Alcohol: 12,50%

Residual sugar (dosage): -

Trataric acidity: 5,43 g/l

pH: 3,07

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

Contains: sulfites

