



FERRÉ i Catusús
VINS I CAVES

COMPTA OVELLES



D.O. Penedès

We are the difference, we embody the unique, we are the creativity within each of us, we are the daring, we are the vindication, we are your inner strength, we are your deep desires, we are the individuals, we are Compta Ovelles from Ferré i Catusús.

TASTING NOTE

Deep cherry colour with violet hues. On the nose, red fruits such as raspberries, strawberries and cherries stand out. On the palate, it has a lively and pleasant attack with a long balsamic finish together with a balanced acidity.

VARIETIES

Cabernet Sauvignon, Syrah and Merlot

VINEYARD DETAILS



Variety:	Syrah	Cabernet Sau.	Merlot
Location:	Castellet i la Gornal (137m)		La Granada
Age of vines:	15-20 years	20-35 years	20-30 years
Average prod:	8000kg/hect	9000kg/hect	9000kg/hect
Treatment:	Organig farming		
Type of soil:	Estate is located on calcareous soil with a clay loam texture. Soils with a good depth for rooting.	The estates are situated on calcareous soil with a loam texture.	

HARVEST

The vintage year in the Penedès was characterised by drought, with only 320 mm of rain. A dry winter and spring and a summer with hot spells and little temperature difference between day and night stressed the vines, which produced less than expected in the spring. The quality has been excellent, very balanced and without health problems.

ELABORATION

We harvest mechanically and it is done at night to preserve all the organoleptic characteristics of the grapes. In the cellar, the grapes are introduced into stainless steel tanks for the maceration-fermentation process at a controlled temperature of 24-26°C. Finally it will be pressed.

ANALYSES

Alcoholic content	Total acidity	pH	Volatile acidity	Residual sugar	Total sulphur dioxide
13'30%	5,4 g/l	3'55	0'54 g/l	<0'5 g/l	65 mg/l