

# DE PONENT

MUSCAT DE FRONTIGNAN  
2022 · ORGANIC

With the Ponent wind, coming from the mountains, comes the warmth and sobriety, the power and the character that defines the vineyard of La Prunera.

Oriented towards the interior, its vines offer an expressive and fragrant wine, of great intensity and with touches of a vigorous nature.



Muscat de Frontignan	Vinya: La Prunera
Orgànic	41°24' 43.9"N 1°38' 41.9"E
2021	Orientació: est-oest





# DE PONENT

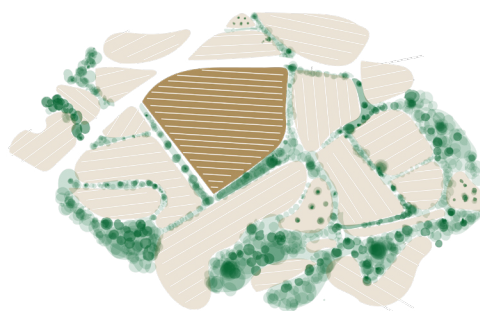


41° 24' 43.9" N  
1° 38' 41.9" E

## ORIGIN

La Prunera vineyard is located in Font-Rubí (Alt Penedès) at an altitude of 318 meters. The soil is calcareous clay and the orientation of the vines is from east to west.

### LA PRUNERA



Average annual rainfall  
Between 500 and 600 l/m<sup>2</sup>

Formation  
"Emparrat"

## MUSCAT DE FRONTIGNAN

Mediterranean variety of old tradition and charming character very well adapted to our area.

## ELABORATION

Grapes harvested at dawn, to preserve their original fragrance.

Before fermentation, it goes through a light maceration in contact with the skins, to enhance the floral character.

Resting in a stainless steel tank for 4 months, during which *batonnage* is carried out.

## SENSATIONS

**Appearance:** Vigorous, intense and aromatic white, marked by the influence of this warm and dry continental wind.

**On the nose:** Aromas of white flowers such as jasmine and orange blossom.

**On the palate:** Unctuous and with notes of fruit, reminiscent of the charm of tasting a grain of Muscat grape at its perfect point of ripening.

## PAIRING

Ideal to drink alone or with seafood. Interesting contrasting pairings with salty cheeses and patés.

## WINEMAKING PHILOSOPHY



Implementing sustainable agriculture is our responsibility, and for this reason, since 2018 the 100% of our wines and cavas have the CCPAE (European Union) ecological certificate.



We are certified as vegan by V-Label (European Vegetarian Union), as in our winery we do not use any product derived from animals.



Certified by the Wineries for Climate Protection. Using renewal energies, managing our resources efficiently and taking care of the planet are some of our values as a winery.

<b>Vintage</b>	2022
<b>Denomination</b>	DO Penedès
<b>Varieties</b>	Muscat de Frontignan
<b>Cultivation area</b>	Font-rubí (Alt Penedès)
<b>Vineyard</b>	La Prunera
<b>Soil type</b>	Calcareous clay
<b>Altitude</b>	318 meters
<b>Alcohol volume</b>	12,5%
<b>Serving temperature</b>	10 °C
<b>Aging</b>	Aged in stainless steel tanks for 4 months
<b>Total acidity</b>	5,8 g/l
<b>Ph</b>	3,10
<b>Dosage</b>	2 g/l
<b>SO<sub>2</sub></b>	75 mg/l

# DE PONENT AWARDS

---

## Year 2023



**De Ponent 2022. Gold Medal**  
Catavinum World Wine & Spirits Competition



**De Ponent 2022. Bronze Medal**  
Decanter World Wine Awards

---

## Year 2022



**De Ponent 2021. Gold Medal**  
Catavinum World Wine & Spirits Competition



**De Ponent 2021. Bronze Medal**  
Decanter World Wine Awards

---

## Year 2021



**De Ponent 2020. Gold Medal**  
International Wine & Spirits Awards

---

## Year 2020



**De Ponent 2019. Gold Medal**  
International Wine & Spirits Awards