

# DE PONENT

MUSCAT DE FRONTIGNAN  
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.



DE  
PONENT  
PENEDÈS



U MÉS U

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



# DE PONENT

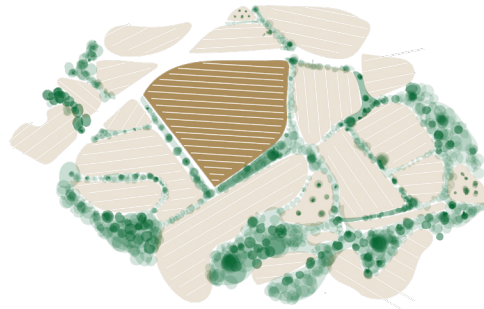


41° 24' 43.9" N  
1° 38' 41.9" E

## ORIGIN

Vineyard located in Font-Rubí where the vines, oriented from east to west, receive the impact of the wind coming from the mountain range of the town of Llacuna.

*"In La Prunera, the last rays of the sun fall from the West, leaving us with their warmth and joy."*



### LA PRUNERA

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

Formation  
Trellising vines

## MUSCAT DE FRONTIGNAN

Mediterranean variety with an ancient tradition and a charming and floral character, very well adapted to our area.

## ELABORATION

Grapes harvested at dawn to preserve their original fragrance.

Before fermentation, they undergo a light maceration in contact with the skins to enhance the floral character.

Resting in stainless steel tanks for 3 months, during which *batonnage* is carried out.

## SENSATIONS

**Aromas:** White vigorous, intense and aromatic, marked by the influence of that warm and dry continental wind. Aromas of white flowers with gessamí and taronger flower.

**Palate:** Unctuous and with notes of fruit, reminiscent of the pleasure of tasting a Muscat grape at its perfect point of ripeness.

**Particularity:** A wine that surprises by being floral and fruity on the nose but dry on the palate. A totally atypical fact in a single-varietal Muscat wine.

## PAIRING

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

## WINEMAKING PHILOSOPHY



Produced sustainably from the vineyard to the cellar. Certified organic by the CCPAE and in environmental actions by the Sustainable Wineries for Climate Protection (SWFCP).

Vintage	2024
Production	2.529 bottles
Denomination	DO Penedès
Variety	Muscat de Frontignan
Cultivation Area	Font-rubí (Alt Penedès)
Soil Style	Calcareous Clay
Altitude	318 metres
Alcohol volume	12,5%
Serving temperature	10 °C
Ageing	Rest in stainless steel tank for 3 months
Total Acidity	5,8 g/L (tartaric acid)
Ph	3,10
Residual sugar	2 g/L
SO <sub>2</sub>	75 mg/L DO Penedès Maximum: 140mg/L

Light body

Creamy body

➔ Aromatic

➕ Aromatic

➔ Complex

➕ Complex

# DE PONENT AWARDS

---

## Year 2023



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

---

## Year 2022



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

---

## Year 2021



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

---

## Year 2020



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