

# 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.



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

Planting year  
2001

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

Formation  
Trellising vines

Harvest  
Manual

## EL MUSCAT DE FRONTIGNAN

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

## ELABORATION

Grapes harvested manually at dawn, to preserve their original fragrance. They are destemmed, cooled to 10 °C, and undergo skin maceration for 2 hours inside the press to enhance the floral character of the variety. The must is clarified and fermented under controlled conditions at 18 °C.

After fermentation, the wine rests in stainless steel tanks for 3 months, during which batonnage is performed.

## SENSATIONS

**Aromas:** Intense and expressive, with a strong aromatic presence. Dominated by white flower notes like jasmine and orange blossom, accompanied by pronounced citrus nuances—especially lemon peel—that bring freshness and vibrancy. The aroma reflects the influence of a warm, dry continental wind, which concentrates the aromatic profile and enhances complexity.

**Palate:** Fresh and vibrant entry, with well-integrated acidity that highlights lemon as the central thread. Creamy texture and long finish, with hints of white fruit and a mineral touch that adds depth. It evokes the sensation of tasting a perfectly ripe Muscat grape, yet with a surprisingly dry and refined structure.

**Particularity:** A wine that surprises by being floral and fruity on the nose, yet dry on the palate—something quite unusual in a single-varietal Muscat wine.

## PAIRING

Perfect to enjoy on its own as a fresh, aromatic aperitif, or paired with seafood that enhances its citrus freshness. It also offers a surprising and highly attractive contrast with aged or blue cheeses, and artisanal pâtés. Its acidity cleanses the palate and elevates flavors, creating a seductive interplay of textures and aromas.

<b>Vintage</b>	2023
<b>Production</b>	2.727 bottles
<b>Denomination</b>	DO Penedès
<b>Variety</b>	Muscat de Frontignan
<b>Cultivation Area</b>	Font-rubí (Alt Penedès)
<b>Soil Style</b>	Calcareous Clay
<b>Altitude</b>	318 metres
<b>Alcohol volume</b>	12,5%
<b>Serving temperature</b>	10 °C
<b>Ageing</b>	Rest in stainless steel tank for 3 months
<b>Total Acidity</b>	5,8 g/L (tartaric acid)
<b>Ph</b>	3,10
<b>Residual sugar</b>	2 g/L
<b>SO<sub>2</sub></b>	75 mg/L DO Penedès Maximum: 140mg/L



## 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).

# DE PONENT AWARDS

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## Year 2025



**De Ponent 2022. Gold Medal**  
Wine Enthusiast. 92 points.

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## Year 2023



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

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## Year 2022



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

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## Year 2021



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

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## Year 2020



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