



MAS VILELLA

MASIA SEGLE XVI

MAS VILELLA Corpinnat Rosé 2024



MAS VILELLA is a family estate located in La Bisbal del Penedès, at 300 metres above sea level, dominated by a 16th-century farmhouse surrounded by a landscape of terraces, dry stone walls, carob trees, olive trees and almond trees. Its 11 hectares of vineyards grow on poor, stony and limestone soils that limit yields.

At the head of the winery is Albert Jané, son of Benjamí Jané and Maria Úbeda, who started the project in 1984. In fact, the family's winemaking tradition dates back to 1914. The Corpinnats of Mas Vilella express the stony and limestone character of the soils and the identity of the Mediterranean landscape. Paula, Jordi and Maria, Albert's three children, are also involved in the project.

It is a life project to recover and dignify the indigenous grape varieties of the area where Albert is originally from and where he lives in the farmhouse with his family. Varieties such as Xarel·lo and Sumoll play a particularly important role.

MAS VILELLA CORPINNAT Rosé is a sparkling wine made exclusively from grapes grown on the MAS VILELLA estate. The vineyards are planted on clay-limestone, very poor soils, with yields ranging from 1,500 to 5,000 kg per hectare.

Made from 100% Sumoll grapes, harvested and selected by hand.

The wine is vinified, fermented and aged for 3 months in tanks, amphorae and large 400-litre French oak barrels, on its own lees, with weekly bâtonnage.

Aged on its lees for 18 months.

Bottled in January 2025. **Organic.**

