



MAS VILELLA

MASIA SEGLE XVI

MAS VILELLA Corpinnat White 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 naturally limit yields.

At the head of the winery is Albert Jané, son of Benjamí Jané and Maria Úbeda, who started the project in 1984. The family's winemaking tradition dates back to 1914. Mas Vilella's corpinnats 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 lifelong project to recover and enhance the indigenous grape varieties of the area where Albert is originally from and where he lives with his family in the farmhouse. Varieties such as Xarel·lo and Sumoll play an important role.

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

Made from 87% Xarel·lo, 8% Macabeo and 5% Sumoll, all harvested and selected by hand.

The wine is vinified, fermented and aged for 3 months in stainless steel 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.**

