

J&C Essential Purpura



40% Macabeo
35% Xarel-lo
25% Parellada



PENEDES



12% ABV



GENERAL INFORMATION

Essential Purpura is a blend of the classic trilogy of Penedès white grapes: Xarel-lo, Macabeo and Parellada.

These grapes are grown in our vineyards, the estate at the heart of our winery, located at altitudes of 180–250m with loamy–limestone soils.

The remainder comes from neighbouring vineyards managed by like-minded viticulturists.

The process begins with gentle crushing to obtain the Free-run juice. This is then clarified through static settling at low temperatures. Each grape variety undergoes its first fermentation separately in stainless steel tanks.

Following this, a malolactic fermentation takes place, which helps to balance the wines, acidity and add creaminess. The blend is then assembled.

Finally the wine undergoes a second fermentation in the bottle, using concentrated grape must and selected yeasts. It is aged on its lees for a minimum of 24 months.

TASTING NOTES

A sparkling Corpinnat with a bright yellow hue and green highlights, reflecting its freshness.

On the nose fennel is more pronounced than in previous vintages, showcasing the distinctive character of a dry year that heightened the aromatic profile of Xarel-lo.

Notes of white fruits and subtle pastry nuances from bottle ageing further enrich the bouquet.

On the palate, it features crisp, well-integrated bubbles and a vibrant, fresh entry.

The finish is long and harmonious, leaving a lingering impression that invites further enjoyment.