

Xarel·lo

2019 Vintage



Terroirs

Moderately deep soils except for the Marges vineyard which is deep and brings its characteristic freshness and youth. The Rigolet and Boja plots add concentration to the wine as these are Miocene marl terroirs which allow the vine to absorb only the necessary quantity of water for adequate growth.

Rigolet



Boja



Marges



Elaboration

The ripe, well balanced whole bunch undergoes a slight maceration and a soft pressing. Slow fermentation at low temperatures followed by an aging process of 4 or 5 months on its lees in stainless steel tanks results in a Xarel·lo with singular characteristics.

Tasting

Pale yellow colored wine that retains a hint of the carbonic aroma of fermentation. Fruity and creamy with apple aromas, pineapple, fennel, dried fruits and pine nuts. Intense in the mouth, dense and with a bitter edge that is highly distinctive and pleasant, preserving the freshness of the wine, and with a lightly sweet sensation at the end.



Food - pairing

An ideal wine for a lot of occasions: for aperitifs, with fish, shellfish, soups and creams, and also with white meat and paellas.

Serving temperature: 8 °c

Limited Production (aprox): 13.066 bottles.

Harvest and bottle number / production visible on the label.