

Muscat de grano menudo, Xarel·lo

Alc. Vol.: 12,75% **Acidity:** 6,03 g/L tartaric **PH:** 3,23

Vineyard

Can Parès 1986, Mas de les Catalunyes 1993 and Les Abelles (2006), Muscat de grano menudo. Vinya del Pou 1975, Xarel·lo. Located in Sant Pere de Ribes, within the Garraf mountains, under the DO Penedès certification. Southeast orientation, sandwiched between the Mediterranean Sea (4km) and the mountain peak of Montgrós, in the eastern corner of the Natural Park of Garraf.

Terroir

Calcareous soils formed by Quaternary rainfall, extremely calcareous in texture, deep and with a very low content of organic matter. Mild Mediterranean climate with great marine influence. 4,800 hours of sunshine per year.

Tasting notes and food pairing

Pale shiny yellow with green glints. Outstanding aromatic intensity where the floral notes of orange blossom, tropical like pineapple combine with the white fruit notes of pear and apple.

Very alive young white. Pineapple notes appear again but also shows notes of water peach. Shines for its pleasant acidity, is long, modern and very fresh. Excellent as wine by the glass for any moment, for appetizers and to eat with rice and pasta.



Vintage of 2021

Autumn was fresh and rainy, conditions that helped to increase the hydric capacity of the vine and secure a correct winter resting. Winter was cold and rainy as well, with historic snowfalls in Spain in January, and of course in our high mountain vineyards in the Pyrénées. The intense winter cold helped us to clean diseases of the vineyard. Spring arrived to our vineyards in Garraf on March 14th, 7 days before official spring equinox. The sprout was 7 years later than 2020 and in the 10 years average. Spring and summer were dry, with less than 60L of rain till middle of September, fact that provoked healthy and light grapes. Harvest, which is done 100% by hand, in Penedès started on August 9th and finished on September 15th. At la Conca de Barberà we harvested on September 28th, and in the Pyrénées on October 24th and 25th, 2 months and a half later than beginnings. The grape quality was excellent, for a very promising 2021 vintage.

Harvest and vinification

Manual harvest in boxes of 20kg with the grapes coming exclusively from our own estate. De-stemmed and softly pressed to obtain the free-run juice. Fermented per plots in stainless steel vats. Aged on its lees for 3 months.

Certificates

