

Xarel·lo – Xarel·lo Vermell

Alc. Vol.: 11,97% **Acidity:** 5,40 g/L tartaric **PH:** 3,26

Vineyard

Les Abelles 1975, Xarel·lo.

Vinya del Pou, 1964. Xarel·lo and Xarel·lo vermell

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

Bright yellow pale colour. Clean and intense aroma, with appreciable mineral notes like Iodine and Salt due to our proximity to the Sea. Also are found aromas of Mediterranean herbs such as fennel and thyme, as well as white fruit and peach. Well-balanced, crispy, with a nice acidity that provides freshness and long aftertaste. It is a round and complex wine, specially due to the ageing in amphoras. Its salt and iodine recall the Mediterranean Sea, only 4km away from this plot. Suitable with all kind of seafood such as oysters, as well as white fish. It also matches perfectly with creamy cheeses like Brie.



Vintage of 2022

Autumn was fresh and ended with a rainy November with droughts of 184 liters per square meter, added to December resulted 300L/m² for 2022 at Massís del Garraf. The described rains helped to increase the hydric capacity of the vines and assured a perfect winter rest. The intense January winter cold helped to clean the vines. First “spring days” arrived at the beginning of February and **sprout** arrived at our organic vineyards of xarel·lo on March 21st. First 6 months of 2022 were very dry, with only 76L/m² of rains. Summer heat added to lack of water was driving us to a short and advanced harvest. We decided to start **harvesting** on July 27th with muscat for sparkling. That night rained 55 liters of water, normally would have prevented from starting, but water requirement was so high that we could start, and we say: that summer storm saved the harvest! Grape quality was excellent, and quantity was 10% lower than 2021.

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 and clay amphorae for a minimum of 4 months.

Certificates

