

RAÏMS DE LA IMMORTALITAT 2021



TORRE DEL VEGUER



 Xarel·lo, Xarel·lo vermell

Alc. Vol: 13,30 % **Acidity:** 6,57 g/L tartaric **PH:** 3,42



Vineyard

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 the 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, especially 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 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 at our vineyards in Garraf on March 14th, 7 days before official spring equinox. The sprout was 7 days later than 2020 and in the average of last 10 years. 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 parcels and aged in French oak barrels for a minimum of 6 months.

Certificates

