



xarel·lista

An undeniable imprint from the Penedes in quality wines and sparkling wine with xarel·lo, macabeu, parellada and sumoll being the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



VINEYARD



Organic farming certified by CCPAE

Region	Penedes
Production Year	2023
Grape Varieties	Xarel·lo. Vineyard in Sant Martí Sarroca
Harvest	Manual in boxes of 15 kg.

VINIFICATION

Elaboration	Destemming and sorting table. Cold maceration
Fermentation	Stainless still. Thermo regulated 16-17 °C. Fermentation 15 days
Bottling	March 2024
Annual Production	5.250 bottles

ANALYTICAL DATA

Alcohol	12,50 % vol
Total sulfured	55 mg /L
Total acidity	5.9 g /L exp. tartaric acid
Residual sugar	<0,5 g/L

TASTING NOTES

View	Bright pale yellow color
Smell	Aroma of ripe fruit, complex with souvenirs of undergrowth herbs
Taste	Tasty, balanced and with good acidity. Unctuous and broad in mouth.

FOOD PAIRING

Recommended for paella, fish, seafood, soft, cheese, with meats.

AWARDS

NEW WINE!