

argila

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

Harvest Year	2013
Grape Varieties	100 % xarel·lo
Age of the vines	70 years, low yield. At 300m altitude
Harvest	Manual in boxes of 15 kg.

VINIFICATION

Elaboration	Destemming and sorting table
Fermentation	First fermentation in Stainless tanks at 15-16 °C during 15 days. Second fermentation in bottle during 40 days
Ageing	From 60 months on the bottle
Bottling Date	February 2014
Annual Production	8.740 bottles

ANALYTICAL DATA

Alcohol	12,50 % vol.
Total Sulfur	25 mg /L
Total acidity	6,2 g /L exp. tartaric acid
Residual sugar	2,0 g/l.
Dosage	No addition

TASTING NOTES

View	Bright pale yellow with golden reflections. Fine and persistent bubbles.
Smell	Clean. Aromas of white ripe fruit with a background of pastries.
Taste	Fresh, with kindly density, and well integrated fine bubble. Goes back the sensation of wrapped ripe fruit, with the fine bitterness of good xarel·lo. Good acidity, which makes it elegant and velvety.

FOOD PAIRING

Recommended for rice dishes, paellas, seafood and fish, cannelloni and white meat stews.