

### Xarel·lo – Xarel·lo Vermell

Alc. Vol.: 12,74%    Acidity: 5,98 g/L tartaric.    PH: 3,25

### Vineyard

#### Vinya del Pou 1975, Xarel·lo y 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

Red berry forest fruits with dashes of chocolate and vanilla coming from the ageing in oak barrels. Also shows notes that recall red pepper, aromatic dry Mediterranean herbs, such as white pepper. On the palate is round with a great balance between acidity and alcohol. It's a modern wine, sappy, with a fresh and vertical aftertaste, slightly mentholated. Pairs well with lots of traditional local cooks: from a caneloni Rossini to a boletus fricandó, passing by steak tartar, cheese lightly aged and also a nice local salad called "xató".



### Vintage of 2020

In this vintage we gained back the seasons of the year, maybe due to less traffic and less industrial activity. The autumn was cool and the cold arrived in January. On the 18th we registered the lowest minimum temperature of 2°C and the weather front "Gloria" also arrived. The month of February was quite hot and for that reason, budding happened 2 to 3 weeks earlier than normal starting on the 25th with the Red Xarel·lo. The 27th of March saw frost in the higher parts of the Penedès and in La Cerdanya. April and May were quite wet months – between the 17th and 21st April we had 156L/m2 and on the 17th May there was an important hail storm. With summer came the hot weather, but it was generally quite mild. The harvest began on the 6th August and we finished on the 17th September. Overall, the harvest was 9 days earlier than average and with a reduction of over 50% because of the Oidium.

### 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 4 months.

### Certificates

