

## Xarel·lo and Xarel·lo Vermell

Alc. Vol: 12,50 %    Acidity: 5,37 g/L tartaric    PH: 3,51

### Vineyard

Vinya del Pou 1975, Xarel·lo i 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 2017

The autumn of 2015 ended with 100 liters of precipitation and a mild winter with a minimum absolute temperature of -0.1°C. Due to the late arrival of the cold, we didn't start the winter pruning until February. The variety Malvasía de Sitges began the budding on the 10th March and Petite Syrah was the last to bud on the 6th April. The spring arrived with abundant rainfall in March and April (129L). As of the 23rd April there was only 21L of rainfall until the harvest. It was a cold spring and at the end of May the warm weather didn't arrive. We began the summer with a moderate heat, it wasn't until July that the temperatures went up considerably with 31.3°C being the maximum absolute temperature. The most awaited time of the year, the harvest, began on the 17th August with the Muscat and ended on the 21st September with the Grenache.

### 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

