Love, red, complex but tender. Different, wild, authentic.

VARIETIES 100% Red Xarel·lo

TASTING NOTE

Transparent yellow color with reddish reflections. On the nose, it has a good aromatic intensity of fresh white fruit and notable vegetal notes characteristic of the Red Xarel-lo (fennel and other Mediterranean herbs). On the palate it is very fresh with good acidity, which makes it a very suitable wine for all types of fish, seafood, cheese and vegetables.

HARVEST 2021

LOVE IS VERMELL

The '21 vintage year in the Penedès was characterised by drought, with only 320 mm of rain. A dry winter and spring and a summer with hot spells and little temperature difference between day and night stressed the vines, which produced less than expected in the spring. The quality has been excellent, balanced and without health problems.

LOCATION	Font Rubí (319 m)
VINE'S AGE	6 years
TREATMENTS	Vineyard management under organic farming parameters.
TYPE OF SOIL	The estate is located on calcareous soils with a sandy loam texture, slightly stony on the surface.

ELABORATION

The grapes are harvested at night and harvested with our own machine at night in order to preserve all their qualities. Pellicular maceration for 8 hours in the press. Production and fermentation at a controlled temperature of 16°C with commercial yeast. Clarification and careful filtration to preserve the wine's character.







