LOVE IS XAREL·LO

The child of the house, landscape, territory and the “Penedès” way of doing things.

VARIETIES Xarel·lo

TASTING NOTE

Yellow with amber highlights. The nose is dominated by ripe white fruit and Mediterranean herbs such as fennel and bay leaf. We also find slightly roasted notes from the yeast. Pleasant on the palate with hints of pear. The palate is light and refreshing thanks to its good acidity. Very pleasant aftertaste of white fruit.

HARVEST 2024

In 2024, climatic conditions in the Penedès were marked by a partial improvement during the spring, with rainfall data typical of a normal year. However, the intense accumulated drought of the last three years and a green mosquito plague have had a significant impact, causing a general reduction in production. The grapes harvested are healthy and of high quality.

LOCATION Castellet i la Gornal (137 m)

VINE’S AGE 35 years

TREATMENTS Vineyard management under organic farming parameters.

TYPE OF SOIL The vineyard is located on calcareous soils with a sandy-loam texture and a low proportion of silt and clay. Presence o pebbles on the surface and low organic matter content.

ELABORATION

We harvest manually in boxes of 10 kg, early in the morning when light begins and until 12 noon. When they arrive at the winery they are placed in a cold fridge at a temperature between 2 and 5 degrees. A part is fermented traditionally in stainless steel at a controlled temperature of 16°C and manual work is done with lees. Of the remaining 20%, a carbonic maceration is carried out with whole grapes to extract the maximum possible fruit.

ALCOHOLIC CONT. 11,42% TOTAL ACIDITY 6,8 g/l PH 3,10 VOLATILE ACIDITY 0,26 g/l RESIDUAL SUGARS <0,5 g/l TOTAL SULPHUR DIOXIDE 75 mg/l

PENEDÈS
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WHITE / LOVE TRILOGY

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FERRĒ i CATASŪS