

XAREL.LO

Single Vineyard Wine



Variety: Xarel.lo 100%

Appellation: DO Utiel-Requena

Vineyard: Soil with abundant gravel and pebbles.
750m altitude.

Harvest: Hand-harvested in 10 kg boxes during the first half of September.

Winemaking: Whole bunches are cooled down in a cold storage at 5°C for 24 hours. Whole-cluster pressing without destemming or crushing to preserve the quality of the fruit and avoid oxidation and maceration. Must clarification by decantation at 8°C for 48 hours. Fermentation begins at 17°C, then allowed to rise to 22°C by the end of the process. Aged on lees in stainless steel tanks for 5 months.

Bottling: March of the following year.

Alcohol: 12,5% vol.

Production: 4,000 bottles

Tasting notes: Intense greenish-yellow color. Very clean nose with good intensity, white flowers, and citrus notes on the finish. Aromatic herbs. On the palate, it is fresh and crisp, with marked acidity, slight bitterness, and good minerality.

Food pairing: On its own or with all types of fish and seafood, white meats, pasta and rice dishes with seafood, chicken or/and vegetables, fresh fruits, and nuts.

Serving temperature: 8 - 12°C