



fincaVilaDelloPs

## SELECCIÓ TRES XAREL·LOS 2023 ECO



### VARIETY

68% Xarel·lo & 32% Xarel·lo Vermell from an organic vineyard in Massís del Garraf.

### TECHNICAL ANALISYS

Degrees of alcohol: 11,76º  
Total tartaric acidity: 6.2 g/l  
Volatile acidity: 0.28 g/l  
Reducing sugars: <0,5 g/l  
Total sulphurs: 74 mg/l  
PH: 3,14  
Allergens: Contains sulfites.

### VINEYARDS

Planted Year	1967	1969	1971
Orientation	North	North - East	North
Soil	Lime Stone (marine fossiles)	Lime Stone	Clay /Lime Stone
Vine training	Double cordon a 1,20	globet	globet
Pruning	Short (1 bud)	Short (1 bud)	Short (1 bud)

### HARVEST AND WINE MAKING

**Harvest:** handpicked, selection in vineyard. The grapes are brought to the winery in crates of 15 kgrs. We put the all bunch of the grape direct to the press.

**Fermentation** with indigenous yeast, in French oak 500 ltr barrels, with control temperature.

**Ageing:** 7 months in the barrels in contact with the lees.

**Bottling** de 6610 bottles 75cl y 60 bottles 150cl (April 2024).

