



Ancestral L.D.

Xarel·lo Vermell

Single Vineyard Wine

VARIETY

100% Xarel·lo vermell from the organic vineyard Finca Viladellops owned by Marcelo Desvalls in the Massís del Garraf.

VINEYARD

PLOT 21 (ERMITA DE SANT JOAN)
Planting year: 1974
Orientation: Northwest
Soil: Calcareous
Driving system: Vessels
Pruning: Short (one bud)
Plot surrounded by forest

ELABORATION

Manual harvest in 15 kg boxes with selection in the vineyard and table.

Pre-fermentation maceration in open barrel at a temperature of 10-12°

Fermentation with indigenous/native yeast in barrels at a controlled temperature between 23 and 25°.

Aged for 12 months in French oak barrels.

Bottled in 75 cl format.

Presentation in a wooden box of 3 units.

TASTING NOTE

Onion skin colour.

Fresh aromas, with notes of orange peel and grapefruit.

On the palate, fine, fruity, creamy, smooth entry with very fine and persistent bubble.



finca VilaDelloPs