



Finca Viladellops Selecció Tres Xarel·los

VARIETY

67% Xarel·lo and 33% Xarel·lo Vermell from the organic vineyard Finca Viladellops owned by Marcelo Desvalls in the Massís del Garraf.

VINEYARDS

PLOT 19 (XAREL·LO)

Planting year: 1969
Orientation: northwest
Soil: calcareous clay
Driving system: Ring cups
Pruning: Short (one bud)

PLOT 21 (XAREL·LO VERMELL)

Planting year: 2012
Orientation: northwest
Soil: calcareous clay
Driving system: Trellis
Pruning: Short (one bud)

PLOT 115

Planting year: 1967
Orientation: northwest
Soil: calcareous
Driving system: Trellis
Pruning: Short (one bud)

ELABORATION

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

Pre-fermentative maceration in a press with grapes previously cooled in a cold room at a temperature between 5 and 8° and pressing of the grapes in whole clusters, without crushing or destemming.

Fermentation with indigenous/native yeast in 400 liter French oak barrels at a controlled temperature of 16°.

Aging on lees and "bâtonnage" in barrels. Slight spontaneous and natural clarification.

Bottled in 75 cl and 150 cl formats.

TASTING NOTE

Soft shiny gold color.

The nose is floral and harmonious, with notes of fennel and stone fruit appearing.

On the palate there is a marked presence of mineral and saline elements. The palate is full, complex and maintains its freshness and balance thanks to its excellent acidity.



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