



Viladellops Xarel·lo

VARIEDAD

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

VINEYARDS

PLOT 53
Planting year: 2008
Southeast orientation
Calcareous soil
Driving system: Trellis
Pruning: Short (one bud)

PLOT 87
Planting year: 1967
East orientation
Calcareous soil
Driving system: Trellis
Pruning: Short (one bud)

PLOT 118
Planting year: 1986
North orientation
Calcareous soil
Driving system: Trellis
Pruning: Short (one bud)

ELABORATION

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

Pre-fermentative maceration in press with grapes previously cooled in a cold room at a temperature between 5 and 8°C.

Fermentation in stainless steel tank at a controlled temperature of 15°.

The wine remains in tank with its fine lees until bottling.

Bottled after clarification and stabilization in 75 cl and 150 cl formats.

TASTING NOTE

Greenish yellow color.

Very subtle and elegant aroma, slightly creamy notes of fine lees and anise (fennel) with nuances of white fruit (pear).

In the mouth it is full and fatty, with good fruit expression. Retronasal with citrus aromas.



finca VilaDelloPs