



VARIETIES

Xarel-lo 100%

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.
ACIDITY: 6,7 g/l tartaric acid
pH: 3,00



PET-NAT

XREL-LO 2023

ESPIELLS

PET-NAT XAREL-LO: *A sparkling wine elaborated according to the Ancestral method. It seeks to maintain the typicity and expressiveness of the primary aromas of Xarel-lo. Minimum intervention, without filtering or clarification. May present natural precipitations in the bottle.*

VITICULTURE

This Xarel.lo comes from the vineyard Josepeta, which is located in the Espiells area, there are the best vineyards of Xarel.lo. A 1,5 hectare plot cultivated following the principles of biodynamic farming.

Planted in: 1987.

Nr. of vines per hectare: 3,500.

Training system: Goblet

Calcareous soil, sandy texture. South-East facing.

HARVEST 2023

The 2023 harvest began on August 3, one of the earliest harvests we have ever had. The extreme drought caused by the lack of rainfall in the spring and during the entire vegetative cycle, a scarce 300 liters, led to a decrease in grape production. The vines suffered from the lack of humidity and the clusters, despite being in very good health, were smaller.

The climate challenges us and presents us with many challenges. Water and soil management are key to obtaining the best clusters and making the best wines. The more clay soils suffered more and the sandier soils allowed us to have higher yields. The overall average of our production in the 4 estates was 50% of a normal harvest. Despite these circumstances, the wines of this vintage will be very frank and balanced, an expression of our terroirs.

VINIFICATION IN THE CELLAR

Hand-picked in boxes. Quick entry to the cellar using gravity-flow. Very gentle pressing at low pressure with a short peculiar maceration, and an extraction of free-run juice of 45-50%, which represents the most elegant and subtle fraction of juice. Fermentation in small tanks at a controlled temperature. We make the bottling and finish the fermentation in the bottle. Once finished we do the aging with the lees during 12 months.

TASTING NOTES

Fresh sparkling wine of great vivacity. Bright pale green color. It has a delicate nose with notes of white fruit and citrus touches that suggest a lot of freshness. It has a marked varietal character where the primary aromas of Xarel-lo stand out. It stands out with a very lively acidity, a well-integrated carbonic and a clean mouthfeel. Very frank and with a long finish.



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