



VARIETIES

Xarel-lo 100%

ANALYTICAL DATA

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



PET-NAT

XREL-LO 2024

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 2024

The 2024 harvest began in early August, thanks to milder weather conditions. After three years of drought, this year was slightly rainier than the previous one, especially in the spring, which favored the vegetative development of the vineyard.

The accumulated rainfall allowed for better soil hydration and a production that could have been considered more balanced. However, the presence of the green mosquito affected grape development in some areas, resulting in a final production similar to that of 2023. Soil and water management remained a challenge and was key to maintaining balance in the vineyard.

Despite these challenges, the overall grape quality has been good, with wines expected to be vibrant and expressive, offering great freshness and strong aging potential, faithfully reflecting the character of our region.

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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