



VARIETIES

50% Xarel·lo
50% Xarel·lo Vermell

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.
ACIDITY: 5,7 g/l tartaric
pH: 3,3



BRISATS

XAREL·LO & XAREL·LO VERMELL 2023

D.O. Penedès · COSTERS DE L'ANOIA

BRISATS, *This wine is a unique expression of an Orange Wine Xarel·lo. Born from the union of two exceptional vineyards: Pla del Bosc and Clot del Roure. Both plots, each 1.5 hectares in size, are cultivated according to the principles of biodynamic agriculture, respecting the natural rhythms and vitality of the land.*

VITICULTURE

Pla del Bosc, planted in 1990 and located in our Can Miquel de les Planes estate in Gelida, lies in the privileged Costers de l'Anoia region. With moderately deep, calcareous soils of silt loam texture, rich in structure and fauna, this southeast-facing vineyard allows the varietal character of the Xarel·lo Vermell to express itself fully.

Clot del Roure, planted in 1943 in the renowned Espiells area—home to some of the finest Xarel·lo vineyards—features calcareous, sandy soils and a southeast orientation. Its old goblet-trained vines, planted at a density of 3,500 per hectare, contribute depth and complexity to the wine.

HARVEST 2023

Harvest began on August 3, marking one of the earliest harvests we've ever had. The extreme drought, caused by a lack of rainfall in the spring and throughout the entire vegetative cycle—yielding only about 300 liters, led to a decrease in grape production. The vines suffered from the lack of moisture, and while the clusters remained healthy, they were smaller in size.

The climate continually tests us, presenting numerous challenges. Effective water and soil management are essential for achieving the best clusters and producing the finest wines. The more clay-rich soils suffered the most, while the sandier soils allowed for higher yields. On average, production across our four estates was only 50% of a normal harvest. Despite these circumstances, the wines from this vintage will be authentic and balanced, a true reflection of our terroirs.

VINIFICATION

Manual harvest in small boxes. This wine brings together the recovery of Xarel·lo from Clot del Roure and Xarel·lo Vermell from Pla del Bosc. Fermented with the whole grape (skins, stems, pulp, and seeds) for three weeks in two 600-liter chestnut barrels, at low and controlled temperatures. After gentle pressing, it rests on its lees for 9 months in second-year French oak barrels. A wine of minimal intervention, unfiltered and crafted with respect for its origin.

TASTING NOTES

Golden yellow color with orange reflections. In the nose it gives us aromas of ripe white fruits, with touches of white flowers accompanied by anisette notes and vegetable memories. In the mouth it is warm, full and balanced. In spite of having the strength of a brewed wine, it is very delicate.



CAN LLOPART DE LES ALZINES,
Espiells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

