



VARIETIES

100% Xarel·lo

ANALYTICAL DATA

ALCOHOL LEVEL: 12,5% vol.
ACIDITY: 6 g/l tartaric acid
pH: 3,15



CLOT DEL ROURE

XAREL · LO DE TERRER 2023

D.O. Penedès · COSTERS DE L'ANOIA

CLOT DEL ROURE, Estate wine made from old vine following the principles of biodynamic farming. 80 years old vine with deep roots and the calcareous composition of the soil provide the maximum expression of Xarel·lo. Elegant and rich nuances wine.

VITICULTURE

This Xarel·lo comes from the vineyard Clot del Roure, 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: 1943.

Nr. of vines per hectare: 3,500.

Training system: Goblet

Calcareous soil, sandy texture. South-East facing.

2023 HARVEST

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

Harvested by hand and placed in 20 kg boxes. Rapid entry into cellar by gravity. Pressed at low pressure with 50% extraction of free run juice, skin maceration 8h. Fermented and aged in barrels of French oak for 8 months.

TASTING NOTES

A very unique nose that shows its varietal character with floral and citrus notes, white fruits (apple and grapefruit), also memories of fennel and aniseed that increase its complexity. Intensity of aromas marked by minerality, a little bit saline. Expressive, fresh and silky mouth with a long and elegant finish.



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

www.vinselcep.com

