



VARIETIES

100% Xarel·lo

ANALYTICAL DATA

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



CLOT DEL ROURE XAREL · LO DE TERRER 2025

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.

HARVEST 2025

The harvest began on August 8th and ended on September 8th, making it one of the fastest in our history. This accelerated pace was driven by the high temperatures during the first weeks of August. Despite this early harvest, the outcome has been excellent: we achieved an optimal balance between sugars and acidity, resulting in grapes of exceptional quality. Another remarkable aspect is the recovery of rainfall after five years of drought. This water supply has been crucial for the vineyard's health and has allowed a significant increase in production, making this vintage not only one of the most qualitative, but also one of the most abundant in recent years. We can confidently say that 2025 is the best vintage since 2009, the wines are aromatic, balanced, and with great ageing potential, authentically reflecting the richness of our terroir.

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

