



VARIETIES

100% Xarel·lo

ANALYTICAL DATA

ALCOHOL LEVEL: 12,5% vol.

ACIDITY: 6.1 g/l tartaric acid

pH: 3,16



GR5 SENDERS

XAREL·LO de TERRER 2023

D.O. PENEDÈS · COSTERS DE L'ANOIA

The GR5 is the path that crosses our vineyards. The Xarel·lo is the queen variety in our area. It provides good structure and aging potential. Xarel·lo vineyard "El Serral" reflect the originality of this wine for its spectacular old vines that give a fine and elegant wines reflecting the identity of "terroir".

VITICULTURE

This wine is from our Xarel·lo estate in Gelida "El Serral", located in the Espiells area, there are the best vineyards of Xarel·lo. A 3 hectare plot cultivated following the principles of organic farming.

Planted in: 1954.

Nr. Of vines per hectare: 3,500.

Training system: Goblet

Calcareous soil, sandy texture. South-East facing.

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

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, and 20% fermented in French oak and chestnut barrels (600 LT) for 4 months and 80% in stainless steel tanks at a controlled temperature.

TASTING NOTES

Very delicate nose where you can see notes of white fruit like apple and pear. Fresh and silky in the mouth, delicate richness of nuances in very good harmony. Light herbal touches, fennel and a marked acidity.



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

www.vinselcep.com

