



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 2025

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 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, 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.



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Espiells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

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