



VARIETIES
100% Xarel·lo

ANALYTICAL DATA ALCOHOL
LEVEL: 12% vol.
ACIDITY: 6.5 g/l tartaric acid
pH: 3,04



OT DE VINS EL CEP

K < H9 H9FFC F 2023

D.O. PENEDÈS · COSTERS DE L'ANOIA

OT. ORIGEN+TERRER. *A white of terroir with a marked Mediterranean character thanks to its freshness and aromatic intensity. The local variety of xarel·lo provides fruit, complexity and elegance, always maintaining the freshness of a long after-taste.*

VITICULTURE

This wine comes from a Xarel·lo vine in Can Miquel de les Planes in Gelida, located on the slopes of Espiells. This 2-hectare vineyard is cultivated following the principles of organic agriculture, which allows a grape with the optimal quality to be obtained in order to produce this wine.

Year of plantation: 1974

Size of plantation: 2.8 x 1.2.

Training system: cordon-pruned vine.

South east orientation.

Moderately deep soils, carbonated, with predominantly silty-loam textures, well-structured, porous, with frequent fauna activity. These soils are very suitable for winegrowing uses, and allow the character of the vine variety to be fully expressed.

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.

FERMENTATION IN THE CELLAR

Hand-picked in boxes. Quick entry to the cellar using gravity-flow. Very gentle pressing at low pressure with a short peculiar maceration, and an extraction of free-run juice of 45-50%, which represents the most elegant and subtle fraction of juice. Fermentation in small tanks at a controlled temperature.

TASTING NOTES

Bright pale yellow colour. It has a delicate nose with notes of sweet white fruits and a touch of citrus that suggests plenty of freshness. In the mouth it presents an acidity that is very well integrated with the fruit, balanced and complex. Very clean with a long finish.



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

www.vinselcep.com

