



**VARIETIES**  
100% Xarel·lo

**ANALYTICAL DATA** ALCOHOL  
LEVEL: 12% vol.  
ACIDITY: 6.8 g/l tartaric acid  
pH: 3,05



## OT DE VINS EL CEP

K < H9 H9FFC F 2024

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 2024

The 2024 harvest began in early August, slightly later than the previous year, thanks to milder weather conditions. After three years of drought, this year was slightly rainier than the previous one, especially in the spring, which favored the vegetative development of the vineyard. The accumulated rainfall allowed for better soil hydration and a production that could have been considered more balanced. However, the presence of the green mosquito affected grape development in some areas, resulting in a final production similar to that of 2023. Soil and water management remained a challenge and was key to maintaining balance in the vineyard. Despite these challenges, the overall grape quality has been good, with wines expected to be vibrant and expressive, offering great freshness and strong aging potential, faithfully reflecting the character of our region.

### 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 Sadurn d'Anoia,  
Costers de l'Anoia, Alt Penedès, Barcelona.

[www.vinselcep.com](http://www.vinselcep.com)

