



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 WHITE TERROIR 2025

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 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.

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

