



VARIETIES

100% Xarel·lo Vermell

ANALYTICAL DATA

ALCOHOL LEVEL: 12,5% vol.
ACIDITY: 6 gr./ l. tartaric acid
pH: 3,2



PLA DEL BOSC

XAREL· LO VERMELL DE TERRER 2022

D.O. Penedès · COSTERS DE L'ANOIA

PLA DEL BOSC: *name of the vineyard where this wine comes from. Terroir wine from old vines, made following the principles of biodynamic agriculture. This 30 year old vineyard of moderately deep roots and loamy soil, provides the maximum expression of Xarel·lo Vermell. Native variety recovered from the Penedès, made with concrete egg and orange wine in a small part.*

VITICULTURE

This wine comes from the Xarello Vermell Pla del Bosc vineyard of our Can Miquel de las Planes of Gelida estate, located in the privileged area of the Costers de l'Anoia. This 1.5 ha. vineyard is cultivated following the principles of biodynamic agriculture.

Year of planting: 1990.

Training system: Traditional "baso".

Moderately deep soils, carbonated, with predominantly silt loam textures, very structured, porous, and with frequent fauna activity. These soils are very suitable for viticultural use, allowing the varietal character of the vines to be fully expressed.

Southeast facing.

HARVEST 2022

The weather was marked by dryness above average and this lack of rain has ultimately marked the vintage. At the end of spring we had an intense and prolonged heat wave and this accelerated smallpox and ripening of the grapes. As a result, the harvest began with Pinot Noir on August 1, being the earliest in our history. The amount of grapes we obtained was normal, but the grapes obtained weighed less due to lack of water, which caused losses of 25% on the previous harvest.

The grapes entered the winery at an optimal ripening point, qualitatively good and healthy. Obtaining wines of high concentration, intensity and with good characteristics to be able to make our Still Wines and Cavas.

VINIFICATION

Manual harvest in small boxes. Selection of the grapes and rapid entry by gravity to the winery. We carry out a 2-hour skin maceration to give a little color and increase aromatic complexity. We apply a very low pressing yield, which represents the most elegant and subtle fraction of the must. Fermentation and aging in concrete egg for 8 months, working with the most finest mothers. Small part fermented and brised in 500-liter French oak barrels.

TASTING NOTE

Yellow-orange in color, being an unfiltered wine, it maintains a point of turbidity. Aromatically intense, we can find hints of stone fruit such as peach or apricot. It is also accompanied by soft notes of orange peel and fennel. The palate has a fine and elegant entry but with a direct and growing finish. High intensity and freshness. It stands out for being a very persistent wine with a rustic touch typical of this variety.



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

www.vinselcep.com

