



VARIETIES

100% Xarel·lo Vermell

ANALYTICAL DATA

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



PLA DEL BOSCO

XAREL·LO VERMELL DE TERRER 2023

D.O. Penedès · COSTERS DE L'ANOIA

PLA DEL BOSCO: *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 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.

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

