



## GR5 SENDERS

XAREL· LO de TERRER 2019  
D.O. PENEDES, COSTERS DE L'ANOIA

*The GR5 is the path that crosses our vineyards. The Xarel·lo is the queen variety in our area. It provides good structure and aging potential. Xarel·lo vineyard "El Serral" reflect the originality of this wine for its spectacular old vines that give a fine and elegant wines reflecting the identity of "terroir".*

### VITICULTURE

This wine is from our Xarel.lo estate in Gelida "El Serral", located in the Espiells area, there are the best vineyards of Xarel.lo. A 3 hectare plot cultivated following the principles of organic farming.

Planted in: 1954.

Nr. Of vines per hectare: 3,500.

Training system: Goblet

Calcareous soil, sandy texture. South-East facing.

### 2019 HARVEST

An ideal climate, moderate rainfall and a good evolution of the grapes in the last vegetative cycle allowed a harvest marked by a very good quality. The grapes ripened very well. The balance between temperatures and rainfall allowed to harvest a grape with optimal conditions and produce high quality wines. A high quality harvest. We started on August 14th with Pinot Noir and finished on September 25th with Cabernet Sauvignon.

### VINIFICATION

Harvested by hand and placed in 20 kg boxes. Rapid entry into cellar by gravity. Pressed at low pressure with 50% extraction of free run juice, and 20% fermented in French oak and chestnut barrels (600 LT) for 4 months and 80% in stainless steel tanks at a controlled temperature.

### TASTING NOTES

Very delicate nose where you can see notes of white fruit like apple and pear. Fresh and silky in the mouth, delicate richness of nuances in very good harmony. Light herbal touches, fennel and a marked acidity.

### VARIETIES

100% Xarel·lo

### ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.

ACIDITY: 6.1 g/l tartaric acid

pH: 3,16



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