

A PÈL BLANC FROM LOXAREL



White wine

Natural wine 0,0 sulphites DO Penedès

BLEND

100% Xarel·lo

VITICULTURE AND VINIFICATION

Organic & biodynamic viticulture.

Xarel·lo from the Can Mayol estate, located at 250m above sea level. Harvested by hand using boxes, choosing the healthiest grape grains and handling them with much care. Fermented in amphoras during 4 weeks of the whole grain and the grape skins, where the natural protectors and tannins that prevent oxidation are found. Subsequently the wine settles in clay amphora of 720lts during 3 months. Wild yeasts. It does not contain added sulphur. Not subjected to any clarification or filtration process.

TASTING NOTES

Look: Old gold in colour, cloudy (not filtered).

Smell: Reminiscence of hive, honey, dried fruit and a symphony of white fruit.

Taste: Very fresh entry, good acidity and concentration. Complex, fleshy and powerful.

SERVING TEMPERATURE

4° to 6°C

FOOD PAIRING

Given its structure and complexity, it invites you to drink it with nothing else. The perfect choice to share with those who are curious to taste new things and wine lovers. Recommended to accompany traditional Japanese cuisine (sushi).


Loxarel
VITIVINICULTORS