

A PÈL BARBA-ROJA FROM LOXAREL

Ancestral
Special blending

BLEND

Sumoll, Red Xarel·lo & Grenache

VITICULTURE AND VINIFICATION

Organic & biodynamic viticulture.

Blending made in the vineyard, harvested by hand. Elaborated following the ancestral method of only one fermentation. It starts in clay amphora 720lts with the grape skins and it ends in the bottle. It is commercialised without disgorging, with its own natural lees. High altitude vineyards, located 700m above sea level in the Pla de Manlleu area(Alt Penedès). The soil is poor, stony and calcareous, with a very diverse undergrowth, surrounded by pine trees, oak trees and some gorse. Also with a good presence of aromatic herbs such as thyme and arnica. The fauna is diverse and rich in species, in particular the wild boar, a beast cursed by the peasants of the area for the destruction it causes in the vineyard during the harvest.

TASTING NOTES

Look: Pale pink.

Smell: Subtle, delicate and floral, with notes of cranberries.

Taste: The height is present at all times, providing fresh notes and good acidity.

FOOD PAIRING

It is perfect to take with the appetisers for its fresh and light character, and it goes very well with smoked food and soft cheeses.




Loxarel
VITIVINICULTORS