

LXV FROM LOXAREL

Red Xarel·lo
DO Penedès

BLEND

Red Xarel·lo. A recovered indigenous variety from the Penedès. More rustic than the white xarel·lo with reddish skin. It matures later.

VITICULTURE AND VINIFICATION

Organic & biodynamic viticulture.

From vineyards located in Les Cabanyes, at 5 km from Vilafranca and 250m above sea level. Partial maceration of the whole grape during alcoholic fermentation in clay amphorae. Subsequently, five months of refinement in the same amphorae. The grape skin provides protection, structure, aromas and complexity.

TASTING NOTES

Look: White with grey iridescences and hues.

Smell: Notes of fennel and bay leaf. Hints of Mediterranean fruit (mandarin) and white flower (almond tree).

Taste: Fine and elegant. Very nice acidity with reminiscences of citric fruits.

SERVING TEMPERATURE

6° to 8°C

FOOD PAIRING

Most slightly seasoned fishes or with white sauces., mainly tuna and salmon. Appetisers and rice.




Loxarel
VITIVINICULTORS