

XAREL·LO D'ÀMFORES



White wine
DO Penedès
Wine fermented in clay amphora.

BLEND
100% Xarel·lo

VITICULTURE AND VINIFICATION

Organic & biodynamic viticulture.
Fermentation in clay amphora of 720lts.
Subsequently, the wine rests in the same amphora during 5 months. Wild yeasts from the vineyard itself.

The amphora is a noble and porous container, it lets the wine breathe and keeps it at a fresh and constant temperature due to the earthenware pitcher effect or the also known as transpiration. The amphora respects the primary aromas and all the work in the vineyards.

TASTING NOTES

Look: Bright Straw colour.

Smell: Herbaceous with hints of ripe White fruit. **Taste:** Unctuous, fatty, good volume on the palate. Mineral, fresh, elegant and very varietal.

SERVING TEMPERATURE

4° to 6°C

FOOD PAIRING

Oysters, raw fish, Mediterranean and Eastern cuisine.