



PLA DEL BOSCO

XAREL·LO VERMELL de TERRER 2021
D.O. PENEDÈS, COSTERS DE L'ANOIA

PLA DEL BOSCO: *name of the vineyard where this wine comes from. Terroir wine from old vines, made following the principles of biodynamic agriculture. This 30 year old vineyard of moderately deep roots and loamy soil, provides the maximum expression of Xarel-lo Vermell. Native variety recovered from the Penedès, made with concrete egg and orange wine in a small part.*

VITICULTURE

This wine comes from the Xarello Vermell Pla del Bosc vineyard of our Can Miquel de las Planes of Gelida estate, located in the privileged area of the Costers de l'Anoia. This 1.5 ha. vineyard is cultivated following the principles of biodynamic agriculture.

Year of planting: 1990.

Training system: Traditional "baso".

Moderately deep soils, carbonated, with predominantly silt loam textures, very structured, porous, and with frequent fauna activity. These soils are very suitable for viticultural use, allowing the varietal character of the vines to be fully expressed.

Southeast facing.

HARVEST 2021

A weather with little rainfall but a good evolution of the grapes in the last vegetative cycle allowed a harvest marked by a very good quality. The ripening of the grapes was very good and allowed us to harvest grapes in optimal conditions. The harvest was marked by low rainfall and low yields. This grape is harvested the first week of September.

VINIFICATION

Manual harvest in small boxes. Selection of the grapes and rapid entry by gravity to the winery. We carry out a 2-hour skin maceration to give a little color and increase aromatic complexity. We apply a very low pressing yield, which represents the most elegant and subtle fraction of the must.

Fermentation and aging in concrete egg for 8 months, working with the most finest mothers. Small part fermented and brised in 500-liter French oak barrels.

TASTING NOTE

Yellow-orange in color, being an unfiltered wine, it maintains a point of turbidity. Aromatically intense, we can find hints of stone fruit such as peach or apricot. It is also accompanied by soft notes of orange peel and fennel. The palate has a fine and elegant entry but with a direct and growing finish. High intensity and freshness. It stands out for being a very persistent wine with a rustic touch typical of this variety.

VARIETIES

100% Xarel-lo Vermell

ANALYTICAL DATA

ALCOHOL LEVEL: 12,5% vol.

ACIDITY: 6 gr./l. tartaric acid

pH: 3,2



CAN LLOPART DE LES ALZINES,
Espiells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

