



VARIETIES
100% Xarel·lo

ANALYTICAL DATA
ALCOHOL LEVEL: 12,5% vol.
ACIDITY: 6.5 g/l tartaric acid
pH: 3,10



OT DE VINS EL CEP
WHITE TERROIR 2019
D.O. PENEDÈS · COSTERS DE L'ANOIA

OT. ORIGEN+TERRER. *A white of terroir with a marked Mediterranean character thanks to its freshness and aromatic intensity. The local variety of xarel·lo provides fruit, complexity and elegance, always maintaining the freshness of a long after-taste.*

VITICULTURE

This wine comes from a Xarel·lo vine in Can Miquel de les Planes in Gelida, located on the slopes of Espiells. This 2-hectare vineyard is cultivated following the principles of organic agriculture, which allows a grape with the optimal quality to be obtained in order to produce this wine.

Year of plantation: 1974

Size of plantation: 2.8 x 1.2.

Training system: cordon-pruned vine.

South east orientation.

Moderately deep soils, carbonated, with predominantly silty-loam textures, well-structured, porous, with frequent fauna activity. These soils are very suitable for winegrowing uses, and allow the character of the vine variety to be fully expressed.

2019 HARVEST

An ideal climate, moderate rainfall and a good evolution of the grapes in the last vegetative cycle allowed a harvest marked by a very good quality. The grapes ripened very well. The balance between temperatures and rainfall allowed to harvest a grape with optimal conditions and produce high quality wines. A high quality harvest. We started on August 14th with Pinot Noir and finished on September 25th with Cabernet Sauvignon.

FERMENTATION IN THE CELLAR

Hand-picked in boxes. Quick entry to the cellar using gravity-flow. Very gentle pressing at low pressure with a short peculiar maceration, and an extraction of free-run juice of 45-50%, which represents the most elegant and subtle fraction of juice. Fermentation in small tanks at a controlled temperature.

TASTING NOTES

Bright pale yellow colour. It has a delicate nose with notes of sweet white fruits and a touch of citrus that suggests plenty of freshness. In the mouth it presents an acidity that is very well integrated with the fruit, balanced and complex. Very clean with a long finish.



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

www.vinselcep.com

