



VARIETIES

100% Xarel·lo

ANALYTICAL DATA

ALCOHOL LEVEL: 12,5% vol.
ACIDITY: 6.1 g/l tartaric acid
pH: 3,16



GR5 SENDERS

XAREL· LO de TERRER 2020
D.O. PENEDÈS, COSTERS DE L'ANOIA

The GR5 is the path that crosses our vineyards. The Xarel·lo is the queen variety in our area. It provides good structure and aging potential. Xarel·lo vineyard "El Serral" reflect the originality of this wine for its spectacular old vines that give a fine and elegant wines reflecting the identity of "terroir".

VITICULTURE

This wine is from our Xarel.lo estate in Gelida "El Serral", located in the Espiells area, there are the best vineyards of Xarel.lo. A 3 hectare plot cultivated following the principles of organic farming.

Planted in: 1954.

Nr. Of vines per hectare: 3,500.

Training system: Goblet

Calcareous soil, sandy texture. South-East facing.

2020 HARVEST

Adverse weather conditions with abundant rainfall in the spring and extreme humidity marked the harvest due to the presence of mildew. Despite the application of organic treatments, it was not possible to save the entire harvest. In the end, the vines that resisted mildew represented 25% of the normal production. This meant that the surviving clusters were treated with great care in order to obtain high quality wines. The rise in temperatures at the end of July pushed the harvest forward and we started on August 4 with the Pinot Noir, and finished on September 30 with the Cabernet Sauvignon.

VINIFICATION

Harvested by hand and placed in 20 kg boxes. Rapid entry into cellar by gravity. Pressed at low pressure with 50% extraction of free run juice, and 20% fermented in French oak and chestnut barrels (600 LT) for 4 months and 80% in stainless steel tanks at a controlled temperature.

TASTING NOTES

Very delicate nose where you can see notes of white fruit like apple and pear. Fresh and silky in the mouth, delicate richness of nuances in very good harmony. Light herbal touches, fennel and a marked acidity.



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Espiells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

