

FLOR DE XAREL·LO

D'ESPIELLS

Fresh, fruity, with character and balanced.

Flor de Xarel·lo is a white wine with a clean, fine, brilliant gold colour.

Made 100% from the free run juice (most flor) of Xarel·lo grapes, the Penedès variety par excellence, this is a structured and complex wine, full-bodied yet delicate.

The nose offers an intense, fresh aromatic expression with varietal notes of fennel and Mediterranean herbs. Both fruity and floral, it reveals aromas of white flowers and ripe white fruit with refreshing citrus notes coming through.

Dry and fresh as it unfolds across the palate with a good backbone of acidity that is characteristic of Xarel·lo; big and nicely balanced, culminating in a long, lingering finish that invites us to savour every sip. A luscious, character-driven wine that will leave an impression.

Fermentation in stainless steel preserves the freshness of the wine and allows for the full expression of its splendour.

Flor de Xarel·lo pairs perfectly with pasta, rice, white meat, Japanese cuisine, and fish.



Type
D.O. Penedès White



Soil
Loam-clay-limestone



Grape variety
Xarel·lo



Rootstock
110 Richter



Planting Density
3500 vines per hectare



Trilling
Cordon Royat



AVB
12.0 %



Service
8-10 °C



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FINE WINES

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