



FLOR DE XAREL·LO D'ESPIELLS 2021

Fresh, fruity, balanced
and full of character

WHITE WINE DO PENEDES ORGANIC FARMING

Flor de Xarel·lo is a white wine with a fine, clean and bright golden colour. It's produced 100% from the free run juice of the most classic Penedès variety, Xarel·lo, giving the wine structure and a complexity that makes it at once delicate and full of character.

On the nose it's fresh and intense with varietal notes, such as fennel and Mediterranean herbs. Both fruity and floral, it has aromas of white flowers and ripe white fruits with refreshing citrus undertones. On the palate it's dry and fresh thanks to the good acidity of the Xarel·lo variety. Robust and well-balanced, it invites you to continue savouring it, leaving a long finish. A generous wine with character that will not disappoint.



VARIETY

Xarel·lo



TYPE OF SOIL

Limestone and clay loam



ROOTSTOCK

110 Richter



VINE TRAINING SYSTEM

Cordón Royat



PLANTING DENSITY

3,500 feet per Ha.



MANUAL HARVEST



WINEMAKING

Fermented in stainless steel tanks



ALCOHOLIC STRENGTH

12%



ACIDITY

5.4



PH

3.48



SERVING TEMPERATURE

8-10°C