

**BRISAT**

Xarel·lo | 2022



Organic (CCPAE)



Biodynamic

INFORMATION

Certification: Organic, certified by CCPAE

Viticulture: Biodynamic

Production: 1,300 bottles

Region/D.O.: No D.O.

Serving Temperature: Between 7 and 10°C

TECHNICAL DETAILS

Alcohol: 12.6% vol

pH: 3.54

Total Acidity: 6.8 g/L

Residual Sugar: 0.5 g/L

Sulphites: 40 mg/l

BRISAT

Orange wine, or “vi brisat” in Catalan, traditional method of vinifying white grapes with the same process used for red grapes. These are white wines made with all the solid components from the grape. Through this process, the white grape must ferments with its skin and seeds.

VINTAGE 2022

The year was marked by a decrease in production due to drought and high temperatures during the vegetative period. Yields were below average. The grapes had very good health due to the absence of humidity, excellent ripening thanks to light rainfall in August, and great balance in all quality parameters.

VARIETY

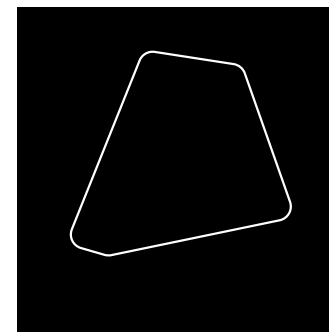
100% Xarel·lo

VINEGROWER

Josep Massana

VINEYARDS AND SOILS

Xarel·lo grapes from the vineyard known as Camp Nou in Subirats, which has mineral-rich soils. The soils consist of gravel, sandy parts, and white calcareous stones (colloquially known as ‘cat’s brain’) that contribute extraordinary salinity and minerality. The vineyard is surrounded by a forest and peach trees. During maturation, there is a significant contrast between day and night temperatures, allowing for slow ripening and preserving the wine’s fresh character.

**Camp Nou**

41°22'58.4"N1°46'29.6"E

HARVEST

The organically grown grapes used for this wine are hand-picked in boxes with impeccable health, collecting each variety at its optimal moment.

WINEMAKING

The grapes are fermented using exclusively native yeasts that naturally occur in the vineyard. They undergo maceration and fermentation with skins to extract all the characteristics of the vineyard. In order to enhance a more balsamic character with a herbal touch, the stems collected in the vineyard are included in the fermentation process.

50% of the wine undergoes skin maceration during fermentation, while the other 50% macerates with the skins for approximately ten months. The wine is bottled with minimal filtration and the minimal addition of sulphites.

**TASTING NOTES**

This is an intense orange wine with a lot of color, structure, tannin and character. It has aromas of orange blossom, stone fruit, citrus, wild herbs with a balsamic hint, and a pronounced salinity. It has volume on the palate and balanced acidity.

FOOD PAIRING

Its volume and tannicity make it an incredibly gastronomic wine. It pairs well with creamy cheeses, pasta with white sauces, or seafood. Pro tip: Try adding fresh notes such as citrus or Mediterranean herbs to your dishes.

BIODYNAMIC TREATMENTS USED

Preparation 500
Preparation 501
Maria Thun

