

**BLANC INICIAL**

Xarel·lo & Riesling | 2023



Ecological (CCPAE)



Biodynamic

INFORMATION

Production: 26,899 bottles

Region/D.O.: D.O. Penedès

Serving Temperature: Between 7 and 10°C

TECHNICAL DETAILS

Alcohol: 11.2% vol

pH: 3.21

Total Acidity: 5.5 g/L

Residual Sugar: 3.7 g/L

Sulfites: 56 mg/L

VINTAGE 2023

A year characterized by severe drought, significantly reducing production. Yields were lower than usual. The grapes showed excellent health due to the low humidity, with high concentration and irregular ripening. Despite the difficulties, the quality of the grapes was exceptional, producing wines with great aromatic intensity and well-balanced quality parameters.

VARIETIES

Macabeo (50%) and Riesling (50%)

VINEGROWERS

Florença Sardà & Josep Massana

VINEYARDS AND SOILS

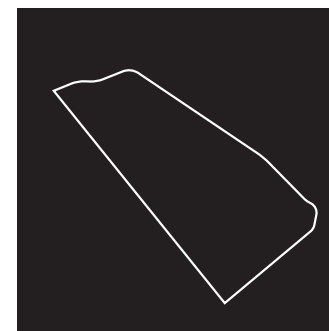
To produce this white wine, we use different varieties from different plots with diverse soils, orientations, and slopes. The combination of these elements provides a unique blend of terroirs with varied characteristics.

Riesling from Sota el Pont, at the foot of Montserrat mountain. 15-year-old vines surrounded by olive trees, protected from wind. The vineyard features fertile and sandy soil with clay areas, yielding 8,500 kg/ha.

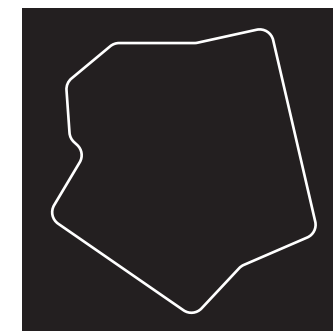
Macabeo comes from two different parcels in Sant Sebastià dels Gorgs, in Alt Penedès. L'Eglesia is a nearly 60-year-old bush-trained vineyard known for its high quality and low yield (2,550 kg/ha). The soil is predominantly clayey with sandy parts. Montargull is a 54- and 44-year-old bush-trained vineyard known for its great quality and balance. The soil is deep clay with a slight slope, producing 5,000 kg/ha.

HARVEST

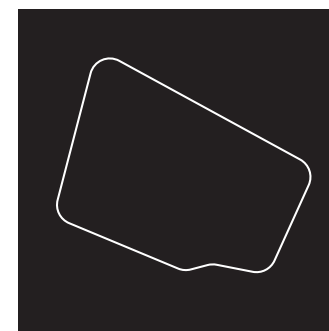
The organically grown grapes used to make this wine are manually harvested in boxes, ensuring impeccable health, and each variety is harvested at its optimal moment.

**Sota el pont**

41°30'26.3"N1°47'43.0"E

**Montargull**

41°22'47.0"N1°45'23.3"E

**L'Església**

41°22'52.0"N1°45'49.6"E

**WINEMAKING**

Minimal intervention wine. Spontaneous fermentation with wild yeasts from the grapes themselves in stainless steel tanks. Slow and controlled cold fermentation enhances texture and creaminess without lees stirring, preserving freshness. Riesling is gently clarified for a clean, delicate wine that reflects its variety. Macabeo, with a less demanding clarification process, enhances its weight and personality. The wine remains in contact with its fine lees as well as those of the other wines in our range, aiming to achieve greater volume and depth.

TASTING NOTES

Vibrant white wine with an intense and expressive nose, highlighted by notes of ripe citrus and exotic fruits (pineapple), along with hints of laurel and Mediterranean herbs, with subtle floral nuances (lilac). It shows a good balance between the two varieties. This wine is fresh, vertical, and with great tension, marked by good acidity that makes it dynamic and refreshing. The finish is extremely saline.

FOOD PAIRING

Perfect wine for fresh cheeses, salads, and seafood. Try it with steamed mussels with bay leaf aroma.

BIODYNAMIC TREATMENTS USED

Preparado 500
Preparado 501
Preparat 502
Preparado 503
Preparado 504
Preparado 505
Preparado 506
Preparado 507
Maria Thun

