

**BRISAT**

Xarel·lo | 2023



Ecological (CCPAE)



Biodynamic

INFORMATION

Production: 690 bottles

Region/D.O.: No Appellation

Serving Temperature: Between 7 and 10°C

TECHNICAL DETAILS

Alcohol: 12% vol

pH: 3.38

Total Acidity: 5.7 g/L

Residual Sugar: 0.2 g/L

Sulfites: 39 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 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

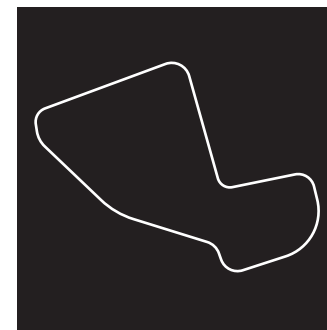
100% Xarel·lo

VINEGROWER

Josep Massana

VINEYARDS AND SOILS

Xarel·lo grapes from a 10-year-old vineyard located in St Cugat Sessgarrigues. The soil is notably deep and clayey, providing ideal conditions for maintaining balance during drought periods and favoring regular and slow ripening. It is situated in a plain surrounded by other vineyards, creating a favorable environment for grape health, reflected in a limited production of only 4,000 kg per hectare.

**XELL**

41°21'17.3"N 1°45'07.0"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. Maceration and fermentation with skins to extract all the characteristics of the vineyard. Whole clusters, including stems, are used in stainless steel tanks where carbonic maceration begins for approximately three days. Gentle pigeages are performed once a day to slowly break the grapes. As fermentation progresses and during aging on skins, the oxidized cap is removed to avoid oxidative flavors.

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, apple, orange peel, pine nuts, and wild herbs, with a balsamic hint and pronounced salinity. On the palate, it has volume and balanced acidity.

**FOOD PAIRING TIPS**

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

Preparado 500
Preparado 501
Maria Thun

CORK

All the corks used by B.R.O.T. come from the Can Terrades estate in Sant Celoni, located in the Montnegre Corridor Natural Park. The cork used for this vintage was harvested in 2020 and processed by the supplier Costa Quer on May 3 and 5, 2024. The estate covers 207.40 hectares and has been following sustainable forest management practices certified by PEFC since 2015, ensuring the conservation and health of the forest for future generations.

