

**MAURAT**

Xarel·lo | 2023



Ecological (CCPAE)



Biodynamic

**INFORMATION**

Production: 3,924 bottles

Region/D.O.: D.O. Penedès

Serving Temperature: Between 7 and 10°C

**TECHNICAL DETAILS**

Alcohol: 12% vol

pH: 3.19

Total Acidity: 5.5 g/L

Residual Sugar: 1.2 g/L

Sulfites: 53 mg/L

**MAURAT**

Maurat comes from the Catalan verb "maurar," which means to stir or mix something with the aim of making it suitable for its elaboration, bringing together its constituent parts more intimately.

**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

**VINEGROWERS**

Roser Vendrell and Josep Massana

**VINEYARDS AND SOILS**

This Xarel·lo comes from two estates. One is located in Mediona, in the Alt Penedès region, an area characterized by rugged terrain. The grapes come from the Vinyet de Baix vineyard, consisting of old vines located at approximately 500 meters above sea level on a slope. The soils are loamy clay and calcareous, yielding 6,500 kg per hectare. The vineyard has long and wide rows that favor good sunlight exposure and plant oxygenation while facilitating care and harvest. The other estate is a 10-year-old trellised vineyard in Sant Cugat Sesgarrigues, situated on a plain and surrounded by other vineyards. The soil is very deep and clayey. Despite the drought, this vineyard has maintained balance and regular, slow ripening, ideal for producing this style of wine, with a yield of 4,000 kg per hectare.



**VINYET DE BAIX**  
41°26'10.5"N 1°40'25.6"E



**XELL**  
41°21'17.3"N 1°45'07.0"E

**HARVEST**

Organically grown grapes destined for the production of this wine are hand-harvested in crates, exclusively from the Vinyet de Baix plot. Cluster selection is carried out directly on the vine. A week later, a second pass is made to collect the stems and add them to the winemaking process.



**WINEMAKING**

One-third of the wine ferments and ages in 500-liter French oak barrels from the Jupilles forest (Bercé) in the Loire. The clay and limestone soil softens the tannins and preserves the wine's character. The long, gentle toasting enhances freshness and salinity while maintaining the fruit's tension. The rest of the wine is placed in amphoras and stainless steel tanks with 15% of the stems at their optimal ripeness. This method promotes faster and more complete natural fermentations, resulting in a more stable color and better aging potential. Carbonic maceration is used to capture the primary aromas of the grape, and the oxidized cap is removed to prevent mature flavors and maintain the wine's vibrancy.

**TASTING NOTES**

A complex white wine with character and personality. It has saline and highly mineral qualities, with floral notes of magnolia and acacia, aromas of ripe stone fruit and syrup, and hints of ginger. This vintage has even lower sulfur levels, resulting in a slightly more reductive and less mature wine compared to the previous year. The oak aging adds elegance and volume, making it broad on the palate with a dense and firm texture. It's complex but not heavy.

**FOOD PAIRING**

Perfect for flavorful dishes such as smoked fish and poultry or grilled seafood. It pairs well with dishes seasoned with sweet spices (clove, nutmeg) or mushrooms.

**BIODYNAMIC TREATMENTS USED**

- Preparado 500
- Preparado 501
- Maria Thun

