

**BRISAT**

Xarel·lo · Moscatell d'Alexandria | 2024



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: 3.5

Total Acidity: 4.8 g/L

Residual Sugar: 0.2 g/L

Sulphites: 45 mg/L

**BRISAT**

Orange wine, or “vi brisat” in Catalan, is a traditional way of interpreting white grapes as if they were 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 2024**

A year marked by the continuation of the drought seen in previous vintages, once again reducing production. Yields were lower than usual, although slightly higher than in the previous vintage. The grapes showed excellent health due to the low humidity, with good concentration and balanced ripening. Despite the difficulties caused by accumulated water stress, the quality of the grapes was highly satisfactory, producing aromatic wines with good balance across all quality parameters.

**VARIETIES**

Xarel·lo (75%)

Moscatell d'Alexandria (25%)

**VINEGROWERS**

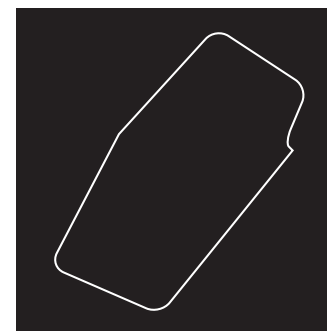
Josep Massana

Isidre Hugas

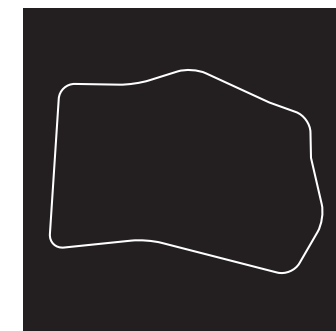
**VINEYARDS AND SOILS**

The **Moscatell d'Alexandria** comes from the Macalla plot, located in Sant Sebastià dels Gorgs, farmed by Josep Massana. It is a flat, trellised vineyard with deep clay soils and the presence of silt, with yields between **6,000 and 8,000 kg** per hectare.

The **Xarel·lo** comes from the **Can Bonastre** estate, farmed by Isidre Hugas. The vineyard is located on a small plateau with a gentle slope, with clay-limestone soils of loamy texture and a whitish colour. Yields range between **5,000 and 7,000 kg** per hectare.



📍 **Macalla**  
41°22'40.8"N 1°45'35.2"E



📍 **Can Bonastre**  
41°30'23.6"N 1°47'19.0"E

**HARVEST**

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

**WINEMAKING**

The grapes are fermented using exclusively native yeasts that naturally occur in the vineyard. The must ferments in contact with its skins through skin maceration in stainless steel tanks, with the aim of extracting structure, texture and aromatic complexity.

Moscatell brings aromatic intensity with floral and honeyed notes, while the slight astringency derived from the terpenes helps balance the weight and lower acidity of the wine. The wine is bottled with minimal filtration and a very moderate addition of sulphites.

**TASTING NOTES**

This is an orange wine with intense flavour, marked colour, structure, tannin and character. It shows aromas of stone fruit, citrus and wild herbs, with a balsamic edge and strong minerality. On the palate it has volume, structure and balanced acidity, bringing tension and depth.

**FOOD PAIRING**

Its volume and tannicity make it an incredibly gastronomic wine. It is ideal with creamy cheeses, pasta with white sauces or seafood. Try adding fresh touches such as citrus or Mediterranean herbs to your dishes.

**BIODYNAMIC TREATMENTS USED**

Preparation 500  
Preparation 501  
Preparation 502  
Preparation 503  
Preparation 504  
Preparation 505  
Preparation 506  
Preparation 507  
Maria Thun

**CORK**

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

