

**MAURAT**

Xarel·lo | 2024



Ecological (CCPAE)



Biodynamic

INFORMATION

Production: 3,161 bottles

Region/D.O.: D.O. Penedès

Serving Temperature: Between 7 and 10 °C

TECHNICAL DETAILS

Alcohol: 12% vol

pH: 3.25

Total Acidity: 5.8 g/L

Residual Sugar: 0.5 g/L

Sulphites: 50 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 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.

VARIETY

100% Xarel·lo

VINEGROWERS

Roser Vendrell y Josep Massana

VINEYARDS AND SOILS

This Xarel·lo comes from two estates. One is located in **Mediona**, in the Alt Penedès region, a municipality characterised by its rugged terrain. The grapes come from the Vinyet de Baix vineyard, made up of old vines planted on a slope at an altitude of around 500 metres above sea level. The soils are loamy-clay and calcareous. Yield is **6,500 kg** per hectare. The vineyard has long and wide rows that favour good sunlight exposure and plant oxygenation, while also facilitating vineyard work and harvest.

The other estate is a 10-year-old trellised vineyard located in **Sant Cugat Sesgarrigues**, on flat land and surrounded by other vineyards. The soil is very deep and clayey. In the face of drought, this vineyard has maintained balance and slow, regular ripening, ideal for this style of wine, with a production of **4,000 kg/ha**.



📍 **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

The organically grown grapes used to make this wine are hand-harvested in boxes, using fruit exclusively from two plots. Cluster selection is carried out directly on the vine. One week later, a second pass is made to collect the stems and add them to the vinification process if necessary.



WINEMAKING

One third of the wine is fermented and aged in 500-litre French oak barrels from the Jupilles forest (Bercé), in the Loire. The clay-limestone grain softens the tannins and respects the wine. The long, gentle toast enhances freshness and salinity while maintaining the tension of the fruit.

The rest of the wine is transferred to stoneware and stainless steel tanks. During ageing, the lees are worked through bâtonnage, adding greater volume and complexity to the whole. This work helps integrate the different parts of the wine and compensate for the fresher profile of the vintage, while maintaining the purity and mineral expression of the Xarel·lo.

TASTING NOTES

UA complex, powerful white wine with personality. Saline and highly mineral, with notes of fennel, white flower, mandarin peel, ripe stone fruit and subtle spicy hints such as ginger. Tasty and with volume thanks to ageing. On the palate it is broad, with good tension and balance, showing an enveloping texture and a tannic, balanced and very fresh finish.

FOOD PAIRING

Perfect for flavourful dishes such as smoked fish and poultry or grilled seafood. It is also interesting with dishes seasoned with sweet spices such as clove or nutmeg, or with mushrooms.

BIODYNAMIC TREATMENTS USED

Preparation 500
Preparation 501
Maria Thun

