

2018 White - Xarel.lo

- Produced with a brief maceration of the grape skin prior to the extraction of the must, followed by 25 days of low-temperature fermentation. Bottling took place in February 2019, after the coldest winter months had passed.
- Tasting note: Resplendent yellow colour, fresh and fruity aromas alongside a slightly vegetal note typical of the Xarel.lo. Robust on the palate, full-bodied and refreshing, with well-integrated acidity.
- The fruit and aromas of this wine are best enjoyed during the first two years after bottling.
- 75cl bottles

