

Pomagrana Xarel.lo White 2023

Vintage: 2023

Alcohol: 12,5% vol/alc

Grapes: 85% xarel.lo, 15% xarel.lo vermell (red)

NO AOC

Production: 4.380 bottles 0,75lt

Analytical: AT: 5,5g/lit. AV: 0,35g/lit. PH: 3,17. SO2 Free: 35 mg/lit. SO2 Total: 70 mg/lit



Vineyards located in the Garraf mountains of Cubelles, this single vineyard called Roca Crespa, is only at 4km of the sea. With a Mediterranean climate, the vintage 2023 was characterized by a general drought, with annual rainfall that did not reach 400mm. The vines are 40 years old and planted in limestone soils, surrounded by a mediterranean forest, farmed with an ecological viticulture. The manual **harvest** was made on August 30th 2023. In the **cellar** we de-stamp 100% of the grapes. After pressing, the juice fermented in 100% inox steel vats in its indigenous yeasts. After fermentation, the wine stayed for 6 months in stainless steel vats with its fine yeasts. Before bottling the wine was gently filtered.

Bottling date: march 4th 2024

Wine is available from: april 2024

A special recommendation: serve chilled: cool but not cold (approximated 10/12°C)