LECTORES VINI
SINCE 2016

Xarel.lo del Massís Calcari 2024

Vintage: 2024
Alcohol: 11%
Grape varieties: 100% Xarel.lo
Production: 898 bottles - 0,75L.
Analysis: PH: 2,93 - AT: 7.2 g/lt - AV: 0.37 g/lt. - Az.: 0,11 /100mL - SO2 Total: 91 mg/lt

Vineyards located in El Garraf (Penedès, though without DO designation), with a Mediterranean climate and situated at 400 meters above sea level. The vintage was more continental and milder than recent years. The vineyards are centenary bush vines planted on limestone soils with marine fossils. Viticulture is organic. Harvest took place in early September 2024.

In the **winery**, the grapes were directly whole-cluster pressed immediately after harvest, followed by two days of cold settling. Fermentation took place in new oak barrels with indigenous yeasts. During ageing, the wine remained on its fine lees for 9 months, with bâtonnage carried out to enhance texture and complexity. Before bottling, the wine was gently filtered.

Bottling date: July 19th, 2025
Vintage release date: April 2026