

ELS PRESSEGUERS - ENCLÒS DE PERALBA

Catalunya



APPELLATION: Vino de España

BLEND: Xarello

WINEMAKER: Leo and Roc Gramona

VINEYARD: _____

Grapes come from a 1ha east facing parcel near Font Freda de Can Rossell in Gelida, Alt Penedes. It's at 400 metres above sea level, the vines were planted in 1994, on calcareous clay soils.

VITICULTURE: _____

The plot is worked biodynamically, but isn't certified.

WINEMAKING: _____

Grapes are hand harvested at the start of October. They're left to macerate on skins for several hours before pressing (60% extraction). Fermentation is with native yeasts. After fermentation the wine is transferred to a 660l Nomblot concrete egg, a used 300l and one new 500l oak barrel. The wines are aged for nine months, during which time they undergo weekly batonnage.

WEBSITE: [n / a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A fresh aromatic Xarello with notes of ripe peaches, citrus and herbs. Well balanced with a mouthwatering acid line, a mouth filling richness, and a bitter note to the finish.