

VI FI BLANC - ENCLÒS DE PERALBA

Catalunya



APPELLATION: Vino de España

BLEND: Xarel.lo (50%), Malvasia de Sitges (50%)

WINEMAKER: Leo and Roc Gramona

VINEYARD: _____

The Xarel.lo grows in Els Presseguers, in Can Rossell, near Font Freda, in Gelida. The vineyard is located at an altitude of 400 m, the soil is calcareous and the aspect is north-facing. The vineyard is just 1 hectare and was planted in 1994 by the viticulturist Francesc Pascual. The Malvasia de Sitges comes from the Cal Manuel vineyard in Sant Cugat Sesgarrigues, a plot of under 1ha, which was planted in 2014. It's at 266 metres above sea level with clay soils, pruning is double guyot.

VITICULTURE: _____

The Malvasia de Sitges plot is worked biodynamically. The Garnacha Blanca vineyard is certified organic.

WINEMAKING: _____

The two varieties were picked and fermented separately. The grapes were pressed whole to preserve a low PH and fermented in stainless steel with natural yeasts. The Malvasia fermented and aged in a 1200-litre cement egg. The Xarel.lo was fermented in a 3,400-litre wooden foudre, where a portion was aged and the second portion aged in 660-litre cement eggs. The wine was bottled without fining or filtration.

WEBSITE: n / a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Aromas of white fruit over a herbaceous note. Fresh and balanced on the palate, with well-integrated lively acidity, a lightness and a long finish.