

# NADAL X COL·LECCIÓ 2022

AUTHENTIC

*Nadal*

Xarel·lo harvest from Tuesday 6<sup>th</sup> in September 2022. A very dry and hot fall was followed by a winter with similar conditions. Spring began cool, encouraging good budburst of the vines. A heatwave from June 12 to 18 marked the beginning of a drier-than-usual summer, allowing for full ripening of the xarel·lo variety.

## Style of wine:

Organic Dry white refined by “Bâtonnage” in stainless steel tanks during a minimum of 6 months followed by a refining in the bottle until reaching a minimum of 2 years.

## Appearance:

Pale yellow coloured.

## Nose:

White fruit notes with herbacious hints.

## Palate:

Fresh, savory and persistent with stone fruit notes.

## Storage conditions:

It is recommended to keep the wine inside the case vertically, protected from direct light, humidity and sudden changes in temperature.



## Appellation of Origin:

D.O. Penedès  
Costers de Lavernò

## Grape varieties:

100% Xarel·lo  
Estate-grown

## Harvest:

2022 - Organic

## Alcohol content:

12,5% vol.

## Residual sugar:

2,8 gr/l

## Total production:

4.996 bottles

## Service temperature:

8-10° Celsius.

Case of 6 bottles of 75 cl: Approx. 7,3 kg (25,5 x 17 x 30,7 cm). EAN Code: 84245542102276

