

NADAL X VERMELL COL·LECCIÓ 2021

PROVOCATIVE

Nadal

Harvest of Xarel·lo Vermell on Friday, September 10, 2021. A very dry fall and winter followed by a cool spring, with a rainfall episode from June 12 to 16 that helped the grapes reach excellent ripeness.

A vintage marked by low rainfall, allowing the variety to express itself vividly under these conditions.

The result is a splendid wine—very fresh, with great aging potential.

Style of wine:

Organic Dry white refined by “Bâtonnage” in stainless steel tanks for 13 months followed by a refining in the bottle until reaching a minimum of 2 years.

Appearance:

Yellow colour with old golden reflections.

Nose:

Ripe red fruit (cherry) with hints of spices

Palate:

Tasty and full-bodied, with hints of tropical fruit. Very persistent

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 Vermell
Estate-grown

Harvest:

2021 - Organic

Alcohol content:

12,5% vol.

Residual sugar:

3,6 gr/l

Total production:

4450 bottles

Service temperature:

8-10° Celsius.

Case of 6 bottles of 75 cl: Approx. 7,3 kg (24,8 x 17,3 x 31,5 cm). EAN Code: 8424554250216

