

NADAL X COL·LECCIÓ 2019

A smooth, harmonious white born from a textbook vintage

D.O. Penedès · Estate-grown · Single-varietal Xarel·lo · Extended ageing

In 1998 our first xarel·lo was born, the result of a new climate reality that led us to explore white winemaking. 25 years later, we took a step forward towards the fullest expression of this variety: the X Col·lecció range, reserved for the finest xarel·lo harvests and a more complex elaboration, celebrating everything this native Penedès variety has to offer.

2019 VINTAGE

Xarel·lo harvested from the Barraca and Toria 2 vineyards on Thursday, September 19, 2019. A very rainy autumn, a dry winter, a rather cool spring and a warm summer with minimum temperatures ranging between 14.5 and 16.5°C combined to produce impeccable ripening.

WINEMAKING

Nadal X Col·lecció 2019 is born from fully ripe xarel·lo, crafted to achieve a flavourful, food-friendly wine. This vintage was aged for 13 months in tank with bâtonnage, a technique that keeps the lees in suspension, followed by further ageing in bottle. This extended ageing intensifies its aromatic expression and length on the palate, adding body, volume and complexity.

TASTING NOTES

Yellow with golden hues, the nose is complex and evocative, with notes of toasted nuts and cocoa intertwining with a base of fennel that gains presence as it breathes. On the palate, fresh and persistent, with a surprising smoothness and harmony, the result of thirteen months of bâtonnage and extended bottle ageing that make it an exceptional food wine.

We recommend storing the wine upright inside its case, protected from light, humidity and sudden temperature changes.



Hand
harvest



Estate-grown and
produced



Dry-farmed,
organic viticulture



Native
variety



Minimum 2 years
ageing



Nadal
DES DE 1943

FINCA NADAL DE LA BOADELLA since 1510

A unique 100-hectare estate surrounding the family farmhouse, winery and cellar, where every stage of winemaking and vine growing takes place. The clay-loam soils and flat topography favour excellent retention of rainwater, enabling dry-farmed viticulture that draws out the best of each historic grape variety. A special microclimate, with cool overnight temperatures during July and August, helps bring the grapes to optimal ripeness.

100% Xarel·lo

Bâtonnage: 13 months

Residual sugar: 1,7 g/L

Alcohol: 13% vol.

Total tartaric acidity: 4,5 g/L

Serving temperature: 9 - 11°

Format: 75 cl

