

NADAL X COL·LECCIÓ 2022

A fresh, herbaceous Xarel·lo shaped by a warm vintage

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

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.

2022 VINATGE

The xarel·lo harvest took place on Tuesday, September 6, 2022. A very dry, warm autumn was followed by a winter along the same lines. Spring began cool, favouring good budbreak on the vines. A heatwave from June 12 to 18 marked the start of a particularly dry summer, allowing the xarel·lo to reach full ripeness.

WINEMAKING

Nadal X Col·lecció 2022 is born from fully ripe xarel·lo, crafted to achieve a flavourful, food-friendly wine. This vintage was aged for 6 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

Pale yellow in colour, with a fresh, expressive nose where notes of white fruit intertwine with the subtle herbaceous touches characteristic of the Finca's xarel·lo. On the palate, fresh and flavourful, with stone fruit notes that gain presence and a long, genuine finish, the result of six months of bâtonnage and extended bottle ageing.

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: 6 months

Residual sugar: 3,08 g/L

Alcohol: 12% vol.

Total tartaric acidity: 5,6 g/L

Serving temperature: 9 - 11°

Format: 75 cl

