

NADAL X COL·LECCIÓ 2023

Authentic, flavourful and persistent

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

2023 VINTAGE

Dry autumns and winters for a third consecutive year concentrated the grapes' expression to the fullest. A warm April gave way to a cool May with weekly rains that revitalised the vines. A very hot July and a dry August advanced ripening, with the xarel·lo hand-picked at dawn to preserve the grapes' freshness. A vintage of small berries and reduced yields, giving concentrated, clean musts at peak ripeness.

WINEMAKING

Nadal X Col·lecció 2023 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

Bright yellow in colour, the nose unfolds notes of white fruit with subtle herbaceous hints. On the palate, it is fresh, saline and persistent, with a marked presence of stone fruit confirming its food-friendly character.

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: 0,5 g/L

Alcohol: 12,5% vol.

Total tartaric acidity: 5,4 g/L

Serving temperature: 9 - 11°

Format: 75 cl

