

NADAL X VERMELL COL·LECCIÓ 2021

A fresh, flavourful white full of life

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

In 2011, Finca Nadal recovered xarel·lo vermell, a variety that had come close to disappearing. The 2014 harvest gave rise to our first young white made from it. A few years later, starting with the 2021 vintage, we decided to take a step forward and begin a fuller, more gastronomic line of wines, focusing exclusively on the finest xarel·lo vermell harvests: the Nadal X Vermell Col·lecció.

2021 VINTAGE

Xarel·lo vermell harvested on Friday, September 10th, 2021. A very dry autumn and winter, followed by a cool spring with a rainy spell from June 12th to 16th, helped the grapes reach a slow, precise ripening.

WINEMAKING

Born from the full ripeness of xarel·lo vermell, crafted to achieve a flavourful, gastronomic wine. This vintage was aged for 13 months in tank with bâtonnage, a technique that keeps the lees in suspension, with the remaining months in bottle. This extended ageing intensifies its aromatic expression and length on the palate, adding body, volume and complexity.

TASTING NOTES

Yellow with old gold reflections, an expressive and surprising nose with notes of ripe red fruit and subtle spiced touches that awaken curiosity. On the palate, a fresh and vibrant entry, with notes of tropical fruit.

We recommend storing the wine inside its box, upright, away from light, humidity and sudden changes in temperature.



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 Vermell

Bâtonnage: 13 months

Residual sugar: 0,8 g/L

Alcohol: 12,5% vol.

Total tartaric acidity: 4,7 g/L

Serving temperature: 9 - 11°

Format: 75 cl

