

AGUSTÍ TORELLÓ MATA

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XAREL·LO VERMELL 2023

Variety: Xarel·lo Vermell

D.O. Penedès. Organic

Limited production: 5.730 bottles

Vinification: It is a new variety resulting from an ancestral cross that comes from old vineyards with very low yields, which this year the production has been 5,730 bottles.

Harvested by hand. Maceration of 5 hours with its skins of unique pink color and fermented in stainless steel tanks at a temperature of 17°C. A subsequent aging of 70 days with the lees that give it a particular structure and creaminess.

Harvest 2023: Short harvest like the previous year. Year with extreme drought in the Penedès and where in general the vineyards have not developed enough leaf mass, thus giving irregular ripening. The quality of the grapes has been excellent and high-quality grape juices. This variety is one of the few that can withstand severe droughts and this year it has given us good yields and balanced ripening, where we have found a concentration of aromas and a very interesting acidity.

Tasting note: Very fresh entrance with aromas of red fruits where smoked aromas predominates. It has a good balance of acidity which makes it very refreshing, agile, and long in the mouth.

Pairings: Small bites and starters.

ABV: 12%vol

Acidity (tartaric): 6.5 g/L



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