



L'ERA XAREL·LO 2016

L'ERA wine is named for one of the most representative outdoor spaces of Catalan farm homes: the "era" for threshing grain. This space is located at a certain altitude to take advantage of gentle and constant winds necessary for blowing on the grain after it has been threshed.



GRAPE VARIETIES Xarel·lo 100%.

APPELLATION OF ORIGIN D.O. Penedès.

TASTING NOTES

Pale gold and bright in colour, L'Era Xarel·lo offers aromas of white fruit and citrus. The palate is fresh and persistent, with a tempting backbone of yellow apple and ripe pear.

FOOD PAIRING

Excellent as an aperitif, this wine also combines perfectly with Asian cuisine and cured cheeses. We recommend serving it at 8 °C.

SOIL TYPE

L'Era Xarel·lo is planted on a chalky-clay soil with a slightly alkaline pH. These features allow good drainage which, together with the limited presence of organic matter, favours the cultivation of vines to be carried out in very good condition.



CLAY LOAM SOIL

VINTAGE 2016

The year has been very hot and with little rainfall. Although was a dry year, the August rains helped the different varieties, assuring optimal levels of maturity.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Grapes collected in boxes. Destemmed to prevent herbal or bitter notes. Double selection in the vineyard and later on table. Refrigeration of the grapes for 24 hours before entering the Cellar at 10°C. Delicate pressing with low yields. Fermentation at 15 °C. A small part of the aging is performed in oak French barrels for six months.

ALCOHOL/VOL 13% Vol	TOTAL ACIDITY 6.73 g/l	PH 3.09	RESIDUAL SUGAR 0.7 g/l	SULPHUR CONTENT 90 mg/l
VITICULTURE Ecological performance standards	VINE TRAINING Cordon Royat	ALTITUDE 220m	VINE AGE Average of 25 years old	YIELDS 6,200 Kg/Ha