

Perles d'Or

Xarel·lo



DATA SHEET

COMPOSITION

Xarel·lo 100%

PRODUCTION

The grapes come from the "Del Mel" vines on our estate, 3800 of which were planted in 1984. Harvesting is done carefully by hand so that the grapes arrive whole in our pressing area. Following this, the flower must be decanted and transferred to a small stainless steel vat where fermentation takes place under controlled temperatures of 16° for approximately three weeks. Oxidation is avoided as much as possible and, following clarification, filtration and stabilizing, it is bottled and a second fermentation is carried out in the darkness and silence of our cellars. After an average ageing of two years, it is disgorged, labeled and is finally ready for sale.

APPEARANCE

Pale brilliant yellow. Good control of carbonic levels.

NOSE

Extremely pleasant, with primary aromas blending with those of ageing in the bottle.

PALATE

Full on the palate, creamy with an expert carbonic blend. Balanced acidity with an elegant, fruity and lasting after-taste.

FINISH

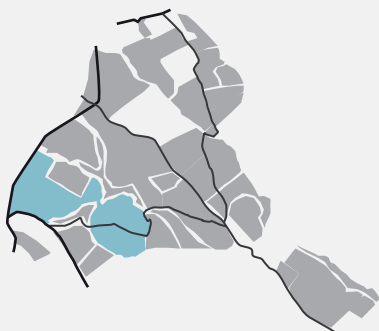
Excellent with all types of food, for "nature" experts.

PAIRING

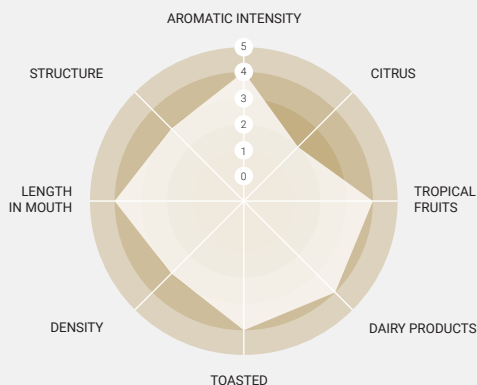
Well balanced and harmonious, frank and lasting after-taste.

TASTING

GEOGRAPHIC SITUATION



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ALCOHOL	12.5% vol.
SUGAR	4 g/l
ATT (ACIDITY)	6.2 g/l
PH	3.1
SO ₂ TOTAL	88 ppm

CAVAS PREMIUM



Odisca



Perles Roses



Perles Blanques



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