

Natura Xarel·lo

0353

Cosecha 2023



Made with white
biodynamically
farmed grapes

COSECHA WHITE WINE

DO Penedès

100 % xarel·lo

75 cl

CULTIVATING THE LAND WHILE STARGAZING

We produce our Natura Xarel·lo, a wine that gazes at the heavens, yet is firmly rooted in the lime clay soils of the Penedès, from hand-picked and biodynamically farmed grapes. Here you will find balance, beauty and harmony: the salinity of the land, the freshness of the rain and the warmth of the soil in late August, just before the grape harvest. Information that the skin of the xarel·lo grapes captures and transmits to the must during the few hours the maceration process lasts. Sufficient time to communicate to the wine the true essence of nature: there is no spring without winter, no autumn without summer. The eternal dialogue between the land, the vine, the producer and tradition.



Light | **Fruity** | Mature

Body: ●●○○○

Sweetness: ●○○○○

Tannins: ●○○○○

Acidity: ●●●●○

Alcohol: ●●○○○

Alc.: 11,5 % vol.

Energy value: E (100 ml) = 343 kJ / 82 kcal

Serving: 6 - 8 °C

Consume: before 2026

Pairing: Canana with onion

Lemon yellow in colour with green hued reflections. Aromas of ripe white fruit (**apple**), stone fruit (**vineyard peach**), citrus (**lemon**) and white flowers (**orange blossom**). Subtle tropical, herbaceous (fennel) and anise recollections. In the mouth, it is fresh and saline, with the bitter finish characteristic of the variety.



Similar wines from our winery:
Blanc de Blancs.



Silver medal
Vinari 2024



Silver medal
Girovi 2024

