

Singular

03594

Biodynamic cosecha 2022



Our first biodynamic agriculture wine

COSECHA WHITE WINE

DO Penedès

100 % xarel·lo

75 cl

CULTIVATING THE LAND WHILE STARGAZING

Singular Biodynamic Xarel·lo is a young white wine made with xarel·lo from biodynamic agriculture, hand harvested and fermented with native yeasts at low temperature. A small, limited-edition micro-fermentation that makes up part of the Singular Project, the winery's initiative that will allow you to discover the most original, innovative wines and sparkling wines on the market.



Light | **Fruity** | Mature

Body: ●●○○○

Sweetness: ○○○○○

Tannins: ●○○○○

Acidity: ●●●●○

Alcohol: ●●○○○

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Consume: best before 2025

Pairing: squid 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 and Pazo de Oiras.

