

Diorama Xarel·lo

Pinord - D.O. Penedès

Varieties

Xarel·lo 100%.

Elaboration

This wine has been made under the strict guidance of the CCPAE (Catalan Council of Organic Agricultural Production) and biodynamic farming (DEMETER).

This means that it complies with the regulations governing organic winemaking techniques.

The vineyards have between 40-50 years old and the grapes are harvested and selected by hand.

The wines has been fermented in low temperature to achieve the maximum aromas of fruit and soil.

After fermentation, we make battonage with the lees during 4 months to achieve more structured and complexity wine with very integrated acidity.

After, we do stabilization and final filtration before bottling.

Recommended Serving Temperature 8 - 10°C

Aspect

Pale yellow in color with green hints and brilliance in the glass.

Aroma

Fresh fruit, with touches of ripe fruit like green apple and

pear with citric aromas.

Also, we can appreciate fennel aromas, salty and calcareous

aromas for the nearest of sea and for the calcareous soil.



Taste

It is a fresh and body wine. We can appreciate the same aromas on the nose with a very good balance integration of the acidity. Persistent wine.

Food and wine pairing

Good by glass, perfect for tapas, good with fish, rice, paellas, crustaceous, seafood, pasta with white sauce and white meats.

CERTIFICATIONS

