

D.O. Penedès



# AMETLLER

WHITE SELECT

*Looking for more  
complexity*

Perfect for pairings, it gains in complexity after a year of bottle-ageing. Maceration of Xarel.lo (66%) & Chardonnay (33%).

D.O. PENEDES

APPELLATION OF ORIGIN



# AMETLLER

## WHITE SELECT

### • *Terrain & Winemaking*

Wine made with grapes of the local Xarel.lo (approximately 2/3) and Chardonnay (1/3 remaining) varietals, coming from vineyards located in the middle and upper areas of the DO Penedés, specifically in the Foix basin. The Chardonnay grape is usually harvested in late August and the Xarel.lo closer to the first half of September.

After the field selection, the grapes are transported to the cellar, destemmed, cooled and macerated to extract a more aromatic complexity from the skin. The must obtained after the pressing is kept cold and allowed to decant in a steel tank. Once cleaned (after 24 hours), it is transferred to another vat where the alcoholic fermentation takes for approximately 20 days (controlled temperature of 61-64°F /16-18°C). Bottled on the property.

### • *For the consumer*

A great young wine, fresh and aromatic, that thanks to the maceration, gains in complexity after a year of bottle ageing. The soft and delicate Xarel.lo, combined with the aromatic qualities of the Chardonnay, results in a perfect wine as an aperitif, but can also be easily served with salads, pasta or light fish courses. Surprisingly it can even be paired with fennel, asparagus or artichokes; not an easy feat!

Serving temperature: Between 46-50°F (8-10°C).

### • *Tasting notes*

Bright yellow straw color.

Intense aroma with hints of fresh fruit and floral notes.

On the palate, it has a fresh entry, good acidity, fruit expression, balance and freshness.

