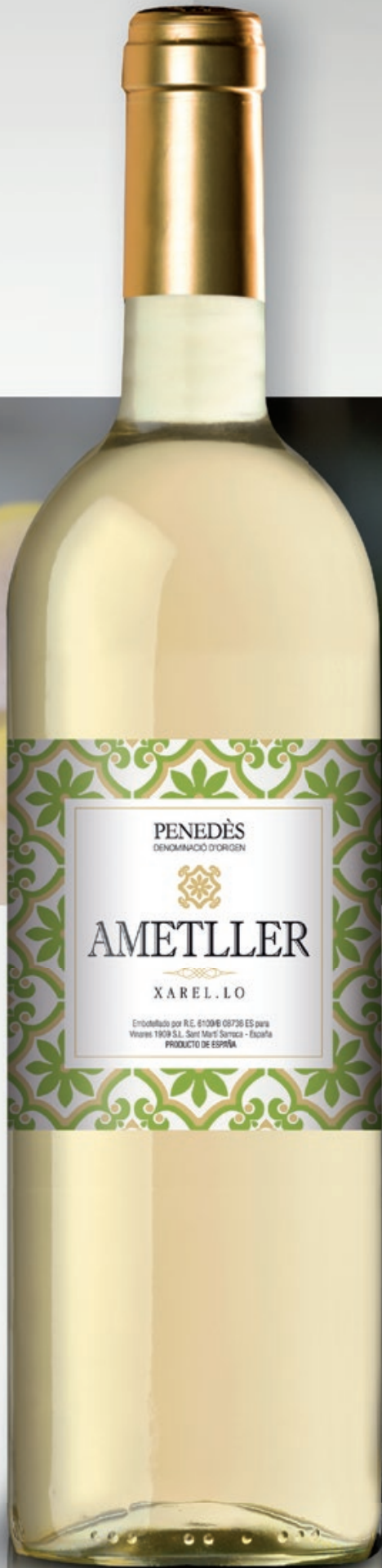


D.O. Penedès



AMETLLER

WHITE XAREL.LO

Freshness: Its backbone

Batonnage on the lees seeking to achieve good balance between a full-bodied feeling on the palate and freshness. 100% Xarel.lo.

D.O. Penedès

APPELLATION OF ORIGIN

AMETLLER

WHITE XAREL.LO

• *Terrain & Winemaking*

Wine made exclusively with the native variety Xarel.lo, as an excellent example of the character of this land. The vineyards are located in the confluence between the middle and upper zones of the DO Penedés, specifically in the basin of the Foix river. Harvested manually.

The grapes are destemmed and cooled to below 8°C (46°F). Once the must has been separated, it is then slowly fermented in stainless steel tanks at a controlled temperature of 17°C (63°F) to maintain the aromas of varietal. During the following weeks, continuous “batonnage” on the lees to give it more volume and complexity. We always seek to achieve a balance between freshness and a full-bodied feeling on the palate.

• *For the consumer*

Freshness is the backbone of this wine: It gives us a citric and fresh, ripe fruit (apple and pear) profile, with subtle floral and perfumed touches. A very suitable wine by the glass and also to accompany either exotic recipes with spices (Asian, indian, Mexican...), the classic shrimp cocktail, baked fish, or seafood in general.

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

• *Tasting notes*

Straw yellow color, clean and bright.

Intense and complex aroma that combines fresh fruits like apple and pear with citrus, touches of orange peel, culminating with subtle and elegant exotic fruit. Mineral touches are perceived that bring personality to this wine.

Good level of acidity on the palate, which brings a certain freshness, is mellow and balanced with pleasant after-taste that invites you to order another drink.

