



CASTELL D'AGE

ORGANIC FARMING
CAVA & WINE

100% Xarel·lo 0% SO2

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Made exclusively from the Xarel·lo variety, without the addition of sulfites, filtration or clarification. A natural, authentic and honest wine.
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Vintage 2019

Varieties: 100% xarel·lo

Type of wine: young white

Estate: Can Almirall

Type of soil: Limestone

Region: DO Penedès

Pluviometry: 449 l/m²

Altitude: 280m

Yield: 5000 kg/ha

Treatment: according to the regulations set by the organic and biodynamic agencies.

Annual production: 4500 bottles

Bottling date: 21/05/2020
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Production

Harvest: By hand at the end of the first half of September.

Vinification: Spontaneous fermentation at a controlled temperature with indigenous yeasts from the Castell d'Age vineyards.
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Analytical data

Alcohol content: 13 %

Total acidity: 5,3 g/L

Volatile acidity: 0,14 g/L

PH: 3,4

Residual sugar: 0,5g/L

Total SO2: <10 mg/L
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Tasting notes

Appearance: Pale yellow hue.

Nose: Aromas of tropical fruit against a mineral and herbaceous backdrop.

Palate: Fresh and broad.
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Food pairing

Wine with a great deal of personality, ideal with fish, seafood paella, sushi and white meats. Serve between 7 and 10°C.

