



CASTELL D'AGE

ORGANIC FARMING
CAVA & WINE

Fragments white

A unique wine, full of personality, made from a selection of grapes from our oldest Sauvignon blanc and xarel·lo vineyards. The grapes are harvested at the pinnacle of maturity and acidity.

Vintage 2019

Varieties: 40% Sauvignon blanc and 60% xarel·lo

Type of wine: young white wine

Estate: Can Gener and Can Aguilera

Type of soil: Clay-limestone and licorella

Region: DO Penedès

Pluviometry: 449 l/m²

Altitude: 280-310m

Yield: 6000 kg/ha

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

Annual production: 11.900 bottles

Bottling date: 18/02/2020

Production

Harvest: By hand in the first two weeks of September.

Vinification: Spontaneous fermentation with indigenous yeast at controlled temperature.

Analytical data

Alcohol content: 12,5 %

Total acidity 4,9g/L

Volatile acidity: 0,24 g/L

PH: 3,34

Residual sugar: 0,5g/L

Total SO₂: 41 mg/L

Tasting notes

Appearance: Straw yellow color.

Nose: Clean and full, with aromas of tropical fruits such as pineapple and white fruits such as peach.

Palate: The wine shows itself to be fresh, full and silky with long-lasting flavors.

Food pairing

Very suitable for aperitif drinking or enjoying with fish, seafood and rice dishes. Serve between 7 and 10 °C.

