

PARATÓ Xarel·lo Brisat 2022 Organic



White wine produced like a red wine, macerated with the skins, without added sulphites or yeasts. It is a free wine, with minimal intervention. It is also a memory of our ancestors, a wine like our grandparents made, natural, authentic, a festival of aromas, flavors, sensations that do not leave indifferent. A wine of history and knowledge.

VARIETY 100% Xarel·lo

CLARIFICATION Skidded and vatted grapes, without the addition of SO₂, fermentation is started with a spontaneous pre-ferment agent respecting the region's native yeast, and pumping over by pigeage of the skins for 26 days at a controlled temperature of 16°, natural clarification.

ANALYSIS

°Alcohol	11'55	%vol.
Total Acidity	3,40	gr/l.
VolatileAcidity...	0,63	gr/l.
Residual Sugar ...	0,30	gr/l.
SO ₂	02/90	mgr/l.
pH	3,36	

TASTING NOTE

COLOUR: Old gold-copper yellow with hints of Orange, color with marked tears.

AROMAS: Marked and clean aromas of grape skin, ripe white fruits (apricot, vineyard peach) and typical varietal notes of a vegetable type such as dry straw, dry flower, moist moss, chamomile flower, citrus peel and dry mushroom .

IN THE MOUTH: Smooth entry into the mouth while enhanced by the tannins of the grape skin, which evolves into a more structured wine at the end of the palate, bitter point on the tongue that provides slight freshness, grape skin, medium-long aftertaste, and final aftertaste markedly saline (dried seaweed) and orange peel.



Vegan Wine: This product is certified as Vegan.



Organic Wine: This label guarantees that this wine has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.



Gold Medal: "57 Concours quality wine competition of Academia Tastavins Penedés 2023"