



## PARATÓ Xarel·lo 2023 Organic



**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.

Xarel·lo varietal wine produced from old vines. This is the variety that is, par excellence, indigenous to the Penedés region, which stands out for its elegance, complexity, and structure. A fruity wine that is persistent in the mouth, well rounded and with a very marked Mediterranean character. A great wine to accompany first courses, rice dishes and fish soups.

**VARIETY** Xarel·lo

**CLARIFICATION** Through flotation of musts and subsequent fermentation 16C° for 23 days.

**ANALYSIS**

°Alcohol .....	11'65 %vol.
ATT .....	5,93 gr/l. tartaric acid
AVR .....	0,13 gr/l. acetic acid
Residual Sugar ...	0,40 gr/l. (glucose+fructose)
SO2 .....	35/85 mgr/l.
pH .....	3,21

### TASTING NOTE

**COLOUR:** Straw-greenish-lemon yellow color, bright and with slow falling tears.

**AROMAS:** Aromas of varietal reminiscence and presence of white fruit (pear, white melon), balsamic aniseed reminiscence and pine leaf, vegetal touch (dry flower, moist moss) and floral finish (orange blossom).

**IN THE MOUTH:** Light and fresh palate, with present citric acidity, fruity and soft finish, long and refreshing aftertaste, slightly bitter finish, and fruity aftertaste with the presence of sweet white fruit (ripe banana, peach).

*Bronze Medal: "56 Concours quality wine competition of Academia Tastavins Penedés 2022"*

*Silver Medal: XXVI Competition of wine and cava from Catalunya - Girovi 2021*

*Bronze Medal: "54 Concours quality wine competition of Academia Tastavins Penedés 2020"*

*Bronze Medal: XXIII Competition of wine and cava from Catalunya - Girovi 2018*

*Silver Medal: "51 Concours quality wine competition of Academia Tastavins Penedés 2017"*