

## *PARATÓ Xarel·lo Brisat 2021 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.

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 SO<sub>2</sub>, fermentation is started with a spontaneous pre-ferment agent respecting the region's native yeast, and pumping over by pigeage of the skins for 30 days at a controlled temperature of 16°, natural clarification.

**ANALYSIS**

°Alcohol .....	11,95	%vol.
Total Acidity .....	3,70	gr/l.
Volatile Acidity...	0,49	gr/l.
Residual Sugar ...	1,60	gr/l.
SO <sub>2</sub> .....	03/12	mgr/l.
pH .....	3,36	

### **TASTING NOTE**

**COLOUR:** Golden yellow-copper colour, intense tears.

**AROMAS:** Frank primary aromas of varietal reminiscence and grape skin, predominant in vegetal and balsamic notes, such as fennel, citrus (grapefruit), dried flower, sweet spices, chamomile, burnt caramel and bitter citrus finish (dried orange peel).

**IN THE MOUTH:** Soft and light on the palate, which evolves into a more structured wine at the end of the mouth, presence of grape skin tannin, persistent aftertaste and final aftertaste in a combination of salinity-acidity-bitterness that offers refreshment and notes of candied orange.