



PARATÓ Xarel·lo 2019 Organic



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 21 days.

ANALYSIS

°Alcohol	12'85	% vol.
Total Acidity	3,90	gr/l.
Volatile Acidity..	0,20	gr/l.
Residual Sugar ...	0,30	gr/l.
SO2	32/78	mgr/l.
pH	3,17	

TASTING NOTE

COLOUR: Pale and bright straw yellow in colour, green nuances and traces of residual carbonic gas from fermentation.

AROMAS: Frank fruity aromas that remind us of fruit with stones (peaches), ripe bananas and pear, opening up to more varietal and balsamic notes, such as fennel, peppermint and cut grass, fresh and strong jasmine.

IN THE MOUTH: Passing through the mouth it is very fresh, with the freshness increased by the presence of carbonic gas and acidity of a citric type, retro-taste refreshing, structured and strong, certain retro-tasting with nuances of fresh vegetables and persistent at its ending in the mouth.

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"

Guia Peñin 2019 (harvest 2016): 87 points.



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.

Vine Growers · Wine Makers

08733 El Pla del Penedès – Barcelona – Spain - www.parato.es - info@parato.es - Tel. +34 938 98 81 82