



PARATÓ WHITE Xarel·lo XXV 2023 natural sweet



XXX

Natural sweet white wine of late harvest. 100% Xarel·lo overripened in the vineyard until the optimum point, to obtain this singular wine. Ideal to mix with foies, blue cheeses, salads with dried fruit and nuts and quince jelly.

VARIETY 100 % Xarel·lo

HARVEST 11-10-2023

ELABORATION Manual harvest of Xarel·lo vines over 63 years old, Xarel·lo ripe in vineyard conditions with noble rot. Gentle bunch pressing, racking at 10 ° C for 48 hours.

FERMENTATION at 14°C of controlled temperature, at that moment we stop fermentation with cooling the wine at 4°C and keeping the natural sugar.

ANALYSIS	°Alcohol	11'80	%vol 20°C.
	Total Acidity	2,80	gr/l.
	Volatile Acidity	0,28	gr/l.
	Sugar	90,10	gr/l.
	SO2 LL/T	36/160	mgr/l.
	pH	3,37	

TASTING NOTE

COLOUR: Pale straw yellow color, new gold rim, dense and powerful tear.

AROMAS: Aromas of gentle maturation, marked by notes of very ripe white and yellow fruits (melon, apricots, banana, pineapple), flowers (acacia flowers, mimosa) and varietal balsamic vegetables (fennel, aniseed, dried flowers).

IN THE MOUTH: Oily mouthfeel with refreshing medium citric acidity (lemon), natural sweetness with a lactic touch and balsamic aftertaste and a light orange peel aftertaste.



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

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