

ELS VINYERONS

XAREL-LO 'LLUERNA'



White pepper and flint on the nose. Spicy and complex on the palate with a creamy texture and pin-prick acidity.

Color: White

Grapes: 100% Xarel-lo

Altitude: 250 m above sea level

Soil: Limestone

Yield: 25 hl/ha

Farming practices: organic

Yeast: indigenous

Fermentation: In stainless steel tanks for 6 months

Aging: 10% in 300L French oak barrels for 1 year, 90% in stainless steel for 6 months

Fining/Filtration: No

Production: 37,000 bottles per year

SOILAIR
SELECTION 