



## CA N'ESTRUC XAREL-LO 2018

DO CATALUNYA  
ESPARREGUERA, BARCELONA

**TYPE OF WINE:**  
**GRAPE VARIETY:**  
**GRAPE PROVENANCE:**

Dry white.  
Xarel-lo.  
50% from own vineyards and 50% from vineyards under supervision in the same area.

**ALTITUDE:**  
**TYPE OF SOIL:**  
**AGE OF THE VINES:**  
**PLANTATION DENSITY:**  
**DATE OF HARVEST:**  
**HARVEST:**  
**PRODUCTION:**

165 m.  
Alluvial.  
30-40 years old.  
4,500 vines per hectare.  
September 10<sup>th</sup>.  
Hand-harvested.

**BOTTLING:**  
**ALCOHOL:**  
**PRODUCTION VOLUME:**  
**TASTING NOTES:**

Traditional method, selection, destemming and pressing of the grapes and fermentation in stainless steel tank of 25 hl between 15 to 17°C during 12 days.  
February 2019.  
13.5% Abv.  
19,000 bottles and 600 Magnums.

**FOOD PAIRING:**  
**SERVING TEMPERATURE:**  
**RECOMMENDED GLASS:**

Delicate golden in colour with pale green tints. On the nose, it displays an alluring fragrance with an aromatic symphony of white flowers, like the orange blossom, and reminiscences of lemon zest and ripe stone fruits, like apricots and peaches. Kind and gentle on the palate, it possesses a silky texture and an equilibrated balance between nerve and freshness. The aftertaste is full of the flavour of citric fruits and Mediterranean herb scents, like the rosemary.  
Perfect to pair with fresh pasta or legume salads, smoked fishes and white meats.  
Between 6 and 8°C.  
Riesling from Grape Range by Riedel.