

XAREL-LO 2019
DE LA VINYA DEL NOGUER

pepe ramón

VARIETY

100% Xarel-lo

PLOT

Vineyard of Noguer
Clay and limestone soils
Year of planting: 1970
Surface area: 1.48 ha
Production: 2.100 kgs/ha
Biodynamic viticulture

VINTAGE

The 2019 vintage began with a very wet autumn (276 mm) that filled the soil reserves. The spring was cool and with occasional well-fallen rains caused a long and complete vegetative cycle without any fungal pressure. During the spring the rainfall was 160 mm.

The dry and warm summer provided a long ripening period, so the harvest was late with excellent health and the grapes were concentrated, tasty and fresh.

Throughout the agricultural year we had a high rainfall of 556 mm (the average for the last 20 years is 517.8 mm). The average temperature was 15.1 °C, similar to the average of the last 20 years).

VINIFICATION

Harvested by hand on September 19 in 15 kg boxes. We made a selection of grapes in the vineyard. Direct entry to presses. Pressing of whole grapes with a 50% yield. Light racking. Spontaneous fermentation with autochthonous yeasts from the vineyard in the Mas's garage. We controlled the temperature between 18 and 20 °C in a 1,600-liter French oak foudre. Fermentations lasted 22 days. It was aged for 6 months on its lees where the wine stabilizes slightly and gains volume. We did not stabilize or filter. We bottled on May 29, 2020. We keep the wine in bottle for a minimum of 6 months. We do not use any oenological additives at any stage of the process.

Alcohol volume 12.20% vol.

Total acidity 6.2 g/L expressed in tartaric acid

pH 3.12 g/L

Residual sugars 1.5 g/L

Volatile acidity 0.56 g/L

Malic acid < 0.1 g/L

Total sulfur < 4 mg/L

N.º bottles 2,263

No sulfites added