

**XAREL-LO 2021**  
**VINYA DEL NOGUER ALT**

*pepe ramón*

**VARIETY**

100% Xarel-lo

**PLOT**

Vineyard del Noguier  
Clay and limestone soils  
Year of planting: 1970  
Goblet-trained vines  
Surface area: 2,10 ha  
Production: 2.700 kg/ha  
Biodynamic viticulture

**VINTAGE**

The 2021 vintage was extremely dry and temperate. After a 2020 vintage with a memory of rainfall, the cycle began with full soil water reserves. The entire cycle saw little rain and normal temperatures, with a cold winter and mild spring without heat waves. The reserves from the previous cycle and the good structure of the soils helped the plants to have a good borade and a good vegetative development without any pressure from fungi. The heat wave arrived at the beginning of summer and lasted into July. We had a drop in production due to the drought, a healthy and concentrated harvest. Throughout the agricultural year we had a high rainfall of 326 mm (the average of the last 20 years is 517.8 mm. The average temperature was 15.2 °C, similar to the average of the last 20 years).

**VINIFICATION**

Harvest by hand on September 14 in boxes of 15 kg. We made a selection of grapes in the vineyard. Direct entry to presses. Whole grape pressing with 50% yield. Light racking. Spontaneous fermentation with autochthonous yeasts from the vineyard in the Mas garage. We control the temperature between 18 and 20 °C in a 1,600-litre French oak foudre. The fermentations lasted 19 days. It is aged for 9 months on its lees where the wine stabilizes slightly and gains volume. We do not stabilize or filter. We bottle on July 6, 2022. We keep the wine in the bottle for a minimum of 9 months. We do not use any oenological additive at any time during the process.

Alcohol volume 12,51% vol.

Total acidity 6,2 g/L expressed in tartaric acid

pH 3,19

Residual sugars 0,5 g/L

Volatile acidity 0,96 g/L

Malic acid < 0,1 g/L

Total Sulfur dioxide < 4 mg/L

N° bottles 4.512

No added sulfites