



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: ORGANIC		REGION: Catalunya, Spain	
APPELLATION: D.O. Penedès		VINTAGE: 2020	ALCOHOL: 12.5%
PRODUCER: Casa Berger		ATTRIBUTE: Organic	
WINEMAKER: Alex Virgilli		Vegan	
		Biodynamic	

GRAPES:

100% Xarel.lo

TERROIR:

Sandstone, limestone and rocky soils.

VINES:

70+ year old bush vines, hand harvested at the end of September.
Certified organic farming.

VINIFICATION:

8 hours cold maceration pre fermentation. 16°C ferment in stainless steel tanks. No fining, gentle filter. Lees stirring for 3-4 months.

MATURATION:

6 month in stainless steel.

TASTING NOTES:

Pale yellow with greenish reflections, clean and bright. Ripe white fruit, citrus and floral background, touches of fennel and jasmine. Fresh, slightly fruity and silky with good acidity.

PARING SUGGESTION:

A classic Catalan paella with plenty of delicious seafood would be the perfect match for this classic Catalan variety.

SERVING TEMP:

7-12°C

AGEING POTENTIAL:

Up to 2 years

