



10.000 HORES XAREL·LO

Our Xarel·lo, our house wine. Dry and fragrant, it is the wine we like to share in our daily life. With a direct entrance on the palate, it is the most sincere expression of the autochthonous and flagship variety of the Penedès region.

100% XAREL·LO
ORGANIC
D.O. PENEDÈS

WINEMAKING:

It is fermented in stainless steel tanks at a controlled temperature for 25 days. Afterwards, the wine remains in the tanks for 3-4 months more in contact with its lees, aiming to give more structure and complexity. Finally, it is filtered and bottled.

TASTING NOTES:



It is clear and bright, with a pale-yellow color and greenish reflections.



It gives subtle and elegant aromas of white fruit such as pear, apple or peach. There also arise some floral notes accompanied by a vegetal touch, which perfectly remind the tipicity of the Xarel·lo variety.



On the mouth it has a fresh entrance and a smooth passage. It is expressive, silky and unctuous. It presents a good balance between alcohol and acidity, with a point of bitterness at the end, typical of the Xarel·lo grape, that gives a longer aftertaste.

PAIRING: It is an ideal wine for enjoying a glass at any time of the day. It pairs perfectly with fresh starters such as cod “esqueixada” or prawn tempura.