

## **BROTS - XAREL·LO -**



Brots is the bud of life from where Xarel·lo is grown in La Rosella vineyard, unique among all the others. We feel it is tasty and meaty due to its concentration and the great acidity it keeps during the ripening. It is a 35 years-old vineyard which perfectly reflects the essence of the Xarel·lo grape planted in clay-limestone soils with saulón veins

100% XAREL·LO

D'UNA VINYA, UN VI – LA ROSELLA VINEYARD

ECOLÒGIC

D.O PENEDES.

### **WINEMAKING:**

We make a cold pre-fermentative maceration of the skins inside the press in order to extract the purest and silkiest aromas of our local variety. The fermentation occurs in stainless steel tanks at a controlled temperature. Afterwards, the wine rests for 6 months in french oak barrels with constant batonnage. Once it is filtered and bottled, we look for a rounded and balanced wine aging it in bottle for a year in the cellar. It has a great aging capacity.

### **TASTING NOTES**



It is clean and bright at first sight, with greenish and yellowish reflections given by the skin contact maceration.



On the nose, we find the most floral aromas of the Xarel·lo with hints of ripe stone fruit, along with touches of Mediterranean herbs such as fennel. All of them perfectly blended with toasty notes given by the aging in the barrel.



It has a fresh and smooth entry that proceeds with a wide and unctuous passage. At the end of the mouth we feel the robustness and the tipicity of the variety, leaving a long and persistent aftertaste.

**PAIRING:** It perfectly pairs with baked fish such as bream. Because of its complexity, it can also be served with grilled meats or any dish based on rice.