



#### VARIETIES

100% Xarel·lo

#### SERVING TEMPERATURE:

8°C-10°C

#### ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.

ACIDITY: 6.3 g/l tartaric acid

pH: 3,19



## GR5 SENDERS

XAREL·LO de TERRER 2016

D.O. PENEDÈS, COSTERS DE L'ANOIA

*The GR5 is the path that crosses our vineyards. The Xarel·lo is the queen variety in our area. It provides good structure and aging potential. Xarel·lo vineyard "El Serral" reflect the originality of this wine for its spectacular old vines that give a fine and elegant wines reflecting the identity of "terroir".*

#### VITICULTURE

This wine is from our Xarel·lo estate in Gelida "El Serral", located in the Espiells area, there are the best vineyards of Xarel·lo. A 3 hectare plot cultivated following the principles of organic farming.

Planted in: 1954.

Nr. Of vines per hectare: 3,500.

Training system: Goblet

Calcareous soil, sandy texture. South-East facing.

#### HARVEST 2016

The spring started warm and dry. In May, heat began and by the end of June there was still more accentuation. These temperatures, along with a very severe drought until July, led to extreme conditions for vegetative development. During the agricultural year we had a very low rainfall of 290 l/m<sup>2</sup> and an average temperature of 15°C. These grapes were harvested the first week of September.

#### VINIFICATION

Harvested by hand and placed in 20 kg boxes. Rapid entry into cellar by gravity. Pressed at low pressure with 50% extraction of free run juice, and 20% fermented in French oak and chestnut barrels (600 LT) for 4 months and 80% in stainless steel tanks at a controlled temperature.

#### TASTING NOTE

Very delicate nose where you can see notes of white fruit like apple and pear. Fresh and silky in the mouth, delicate richness of nuances in very good harmony. Light herbal touches, fennel and a marked acidity.

CAN LLOPART DE LES ALZINES,  
Espiells, Sant Sadurní d'Anoia,  
Costers de l'Anoia, Alt Penedès, Barcelona.

[www.vinselcep.com](http://www.vinselcep.com)

