



ALBET i NOYA

PIONEERS IN ORGANIC WINEMAKING



CURIÓS Xarel·Lo

Vintage
2016

Grape Varieties
Xarel·lo.

Winemaking
Harvested and selected by hand. Fermented for 19 days at 16 °C. Skin maceration prior to fermentation. Cold stabilised for 5 days. It was lightly clarified and filtered before bottled.

Ageing
None.

Winemaker's notes
This wine was made with cold maceration of the skins before pressing. Only the first fraction of the pressing was used. After fermenting at 16 °C for a 19 days, it was racked off, and after stabilising with the cold winter temperatures it was bottled. This young wine will maintain its fruit and aromas for the first two years after bottling, after which its freshness will diminish and its body and power will become more evident. Serve cold, preferably with light meals.

Suitable for Vegans .

analytical data

Alcohol content	12.5% vol.
Total acidity	3.5 g/l
Volatile acidity	0.24 g/l
PH	3.03
Residual sugar	4.4 g/l
Total SO2	100 mg/l

VINEYARD data

Vineyard name	Vinya del Sala, Pluneta, Bosc Negre, La Milana
Rootstock	41-B
Vine density	2.8m x 1.2m
Vine age	Vines planted in 1986.
Soil type	Calcareous clayey soils with low levels of organic material.
Rainfall 2016	642 litres/m ²
Trellis system	Traditional Bush vines
Location	Costers de l'Ordal
Altitude	360 metres
Gradient	5%
Orientation	South
Average production	8100 kg/ha
Treatments	According to the regulations governing organic viticulture