



ELS VINYERONS  
VINS NATURALS

# LLUERNA



## HARVEST AND VINTAGE NOTES

The greatest white Catalan variety: Xarel·lo, with medium fertility and early maturing is capable of expressing the minerality and balsamic underbrush of the Mediterranean climate supported with a big acidity that makes this grape the best shot to represent our vision of the white wind in this land.

The soil of the chosen vineyards from which this wine come is a distinctly limestone with a profuse scattering of fossilized oysters from Neogen period, 18 millions years ago. Facing east, the vineyard is bathed by gently cool morning sun.

For a respectful vinification, grapes are harvested by hand and after a soft pressing, the must is fermented with indigenous yeasts. No sulfur added at any time or any other product, to preserve the honesty of the soil and allow the expression of this great grape.

90% of the grape comes from the 2019 harvest. After several dry years, 2019 was rainy during spring, warm but with decreasing temperatures at the end of the season, this promoted the maintaining of acidity and helped to develop fruity aromas. The harvest came very early, resulting in low yields, high concentration and healthy grapes.

10% of the grape comes from 2018 harvest. It was a dry year, due this the juice of the grapes was concentrated. This wines has been aged for over a year in French oak barrels of 300 liters.

As a result we get a mineral wine, with an exceptional salinity and freshness, citrus and floral aromas, flint and fennel.

Grape: **Xarel·lo**

Origin Appellation: **DO Penedès**

Soil: **Limestone**

Alcohol: **12.26% vol.**

Total Sulphur: **23mg/l**

T.Acidity (Tartaric): **5.8 g/l**

pH: **3.19**

Residual Sugar: **<0.5g/l**

