



ENTRE VINYES



ONIRIC XAREL.LO 2016

ENTRE VINYES || A new organic project from Maria Barrena, one of the partners at Azul y Garanza in Navarra. The Cava is from her family vineyards planted over 50 years ago in the Baix Penedès area, close to the Mediterranean sea. There are 25 hectares of vineyards of Xarel.lo, Macabeu, Parellada and Chardonnay planted between 300 and 350 meters altitude. The old vines are surrounded by rich biodiversity, encouraging natural balance to be found in both the vineyards and the wine.

PENEDÈS || The Penedès has long been associated with innovative vineyards and wineries. In the 1970s, it became the first area in Spain to use stainless steel equipment and cold-fermentation. Since then the Penedès producers have been making excellent modern wines blending native with French varieties. There are three sub-regions: Baix Penedès on the coast, Mitja- Penedès, with rolling countryside and good southeastern exposure to the sun and the Alt-Penedès which rises to 800 meters on the fringes of the central meseta.

2016 ONIRIC XAREL.LO ||

BLEND | 100% Xarel.lo

VINEYARDS | Certified organic vineyards with old vines of Xarel.lo (over 60 years old) on terraced slopes in the village of Torrelletes at the Baix Penedes Area. This area is very rich in biodiversity. Hand harvested.

WINEMAKING | This wine was made with cold maceration of the skins before pressing. Skin maceration prior fermentation is important to achieve higher aromatic expression and more structure on the palate. Then is fermented at controlled temperature of 15°C for approximately 20 days.

ALCOHOL | 12%

TASTING NOTES | Intense floral aromas and white fruit (apple and pear) with a background of green almond. This bitter quality is characteristic from the variety. Voluminous in mouth with a sweetish entry and white flowers. Good acidity and a persistent, lingering finish.

