

Torre del Veguer – Like Penedès DO (Catalunia) Xarel-Lo – Muscat Spain (CATALUNA) – 2019

Domain

Torre del Veguer

The vineyards of this domain are all south-oriented and are situated close to the Mediterranean sea, on chalk-rich soils with a sandy structure. They also all surround the domain. This cuvee comes from the Vinya del Pou plot, planted in 1975. Since 2013, organic farming has been taking place here.

Vinification

100% manual harvested in 20kg crates. The grape enters the winery in less than 1 hour. Decrease of the grape's temperature in a refrigerator during 24 hours, allowing the following day a cold continuous vinification. Soft pressing at low pressure, with yields around 50% and only vinifying with first quality must. Alcoholic fermentation in stainless steel tanks of 2.500, 5.000 and 10.000 litres at controlled temperature of 15°C during 16 days. Ageing on the lees during 2 months.

Taste

Pale shiny yellow with green glints. Outstanding aromatic intensity with floral notes of orange blossom, tropical fruit like pineapple, combined with white fruit notes of pear and apple. On the palet we detect some pineapple notes and also notes of peach. Very lively and fresh white wine.

Food pairing

Tapas | Pasta | Dishes with rice | Aperitif

General information

Type: White wine

Grape varieties: Xarello (90%), Muscat de Frontignan (10%)

Viticulture: Biological

Storage (years): + 2-3

Serving temperature: 8°C

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