



fincaVilaDelloPs

Viladellops Vinícola, SL 08734 Olèrdola (Barcelona) Spain
Phone +34 93 818 83 71 email: info@viladellops.com

Finca Viladellops Xarel·lo 2016

PRODUCER:
Viladellops Vinícola S.L.

OWNER:
Marcelo Desvalls

DENOMINATION OF ORIGIN:
DO Penedès

AREA OF PRODUCTION:
The Massís of Garraf, 15 kilometres inland from the Mediterranean on calcareous hills with soils that are full of marine fossils. Vineyards worked with organic viticulture

Organic Wine



VINTAGE 2016

Year with a moderate development during the entire vegetative cycle of the plant. Marked mainly by very low rainfall, although sufficient, and also thanks to favorable temperatures, a correct vegetative development of the strain was achieved, with enough resources to complete its cycle optimally. The grapes were harvested, with a ripeness that was expensive and slow but full of skin and flesh, and an important aromatic richness.

During the grape harvest the selective process of the grape was developed, in vineyard and selection table.

VINEYARDS

Plot number	13	9	103
Grape variety	Xarel.lo	Xarel.lo	Xarel.lo Rosado
Year planted	1993	1963	1972
Orientation	North-east	North-west	North
Soil	Lime stone, calcareous	Lime stone, calcareous	Limestone, clay
Training	Cordon at 1,80	Bush vine, trained in hoops	Bush vine, trained in hoops
Pruning	Short, to one bud	Short, to one bud	Short, to one bud

WINEMAKING

The harvest is done manually with the best selection in vineyard and later on a table of selection. Pre-fermentation maceration on grape press with pre-cooled in cold storage at temperatures between 3 and 5 ° C. Fermentation in French oak barrels at a controlled temperature of 14 ° C.

AGEING

Aging on lees "bâtonnage." Check out the barrel (11 /04 /17). We performed a selection of the best barrels to make the best blend possible. The wine is been aged in tanks with its fine lees until bottling.

BOTTLING

After some clarification, 1.500 units were bottled on 3rd of May, 2017.



Xarel·lo Rosat

TECHNICAL ANALYSIS

Degrees of Alcohol: 12,5%
Total Tartaric Acidity: 5,2g/l
Volatile Acidity: 0.37g/l
Reducing sugars: 1,2g/l
Free Sulphurs: 25mg/l
Total Sulphurs: 75mg/l
Ph: 3.28

BLEND

40% Xarel·lo, plot 13
30% Xarel·lo, plot 19
30% Xarel·lo Rosado,
plot 103

Finca Viladellops Xarel.lo 2016

TASTING NOTES

Bright golden color. The nose is floral and buttery, which is hardly noticeable oak notes, despite its long aging. There is a marked presence of mineral elements, enhanced by the permanence of the lees during wine aging. The palate is full and complex, but retains its freshness and balance due to the correct acidity.

It is also remarkable evolution of this wine by the glass, and slowly peeling different levels of aromatic complexity.