

VINYARETS

VI ECOLÒGIC / ORGANIC WINE

VINTAGE: 2021

TYPE OF WINE: White wine

DO: Penedès

GRAPE VARIETY: Xarel·lo

WINEMAKING

Type of fermentation: In stainless Steel under controlled temperature

Length of alcoholic fermentation: 12 days

Fermentation temperature: 16°C

Ageing: During 6 months in their lees

Bottling month: From July of 2022

TECHNICAL DATA

Alcohol level: 13% vol.

pH: 3.04

Total acidity: 5.6 g/L (tartaric a.)

Residual sugar: 0.6 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 2-3 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Straw colour with subtle golden highlights. Delicate and elegant on the nose, with lovely fruit undertones reminiscent of apricot jam and rosemary honey. Delightfully silky, balanced, substantial, and pleasant.

SERVING SUGGESTIONS

Highly recommended with hors d'oeuvre and rice dishes. An excellent match for fish, especially halibut or swordfish with a vegetable garnish, it also pairs perfectly with recipes featuring fresh herbs like basil or parsley. Serve at 8–10°C.

LEGACY

Centuries of winegrowing coexist with the chance to learn, day after day. The vineyards in the heart of Penedès are a place to discover deeply rooted varieties. Amid farmhouses, castles, and ancestral homes, lies a land marked by countless cultures, where we repeat a yearly pact both ancient and new: a dialogue with the nature around us. The spirit of Vinyarets, the magic of our origins.



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TERROIR

Soil

Our Vinyarets wine is made from grapes grown in calcareous clay soils in different areas of the Penedès region.

Weather conditions

2021 was a very dry year in Penedès, with very little rainfall in during the growing cycle, although there were storms during the ripening period that impacted the start of the harvest. This, together with the morning fog, resulted in some outbreaks of botrytis.

The year can be considered normal in terms of the temperatures, although the growing cycle was earlier due to the higher temperatures during February. April was then colder and the budding slowed down, while the temperatures were within a normal range during the ripening period.

Precipitation

Annual average (historical): 575.8 mm

Annual total (current vintage): 414.3 mm

Temperature

Annual average (historical): 14.9°C

Annual average (current vintage): 14.9°C