

VINYARETS

VI ECOLÒGIC / ORGANIC WINE

VINTAGE: 2022

TYPE OF WINE: White wine Organic

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 2 months in their lees

Bottling month: From December of 2022

TECHNICAL DATA

Alcohol level: 13% vol.

pH: 3.13

Total acidity: 4.9 g/L (tartaric. a)

Residual sugar: <0.5 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

Clean, clear straw yellow colour. Captivating on the nose, with fine floral (orange blossom) and fruit (banana, melon) notes. Silky, flavourful, very pleasant as it unfolds across the palate, balanced and aromatic.

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

In the Penedès region, 2022 was a dry, warm year that saw long stretches without any precipitation whatsoever and far higher temperatures than normal.

Precipitation was scarce, except at the beginning of the growth season, which saw a notably rainy period. Halfway through the harvest, the odd summer storm conditioned grape-picking somewhat, but without having any impact on the health of the grapes.

In terms of temperature, this could be called a warm year, beginning with a somewhat earlier start to the growth season due to fair weather in February, although March and April were colder. Higher-than-normal temperatures prevailed throughout late spring and the entire summer, with several heat waves conditioning vegetative development and fruit production.

Precipitation

Annual average (historical): 575,8 mm

Annual total (current vintage): 356,2 mm

Temperature

Annual average (historical): 14,9°C

Annual average (current vintage): 16,5°C