

# La Xalamera 2020

# Organic



#### **FINCA LA XALAMERA**

La Xalamera is a wine from a single vineyard made only with Garnatxa vines (25-30 years old). A 15 hectare bucolic estate with small mini-plots separated by dry stone margins that is located on the east side of a plateau.



#### **TASTING NOTE**



Wine with a very vivid and bright violet color.



A very expressive nose, sweet notes of red fruits, raspberries and mineral notes stand out.



On the palate it is very fresh and textured, with a nice and silky mid palate.

# VARIETIES

Garnatxa 100%



#### **SOIL TYPE**

Fine clay-sandy upper layer that rests on a thick limestone layer that at some points rises to the surface. Very poor in organic matter. The upper plots of the valley are at 442 meters, descending to 402 meters where the soil is somewhat more fertile.

#### **CLIMATE**



Mediterranean with continental influence: cold winters and hot summers with many hours of sunshine.



Notorious influence of the balance of 2 winds: the Garbí, a gentle sea breeze that brings humidity, and the Cierzo, a cold and dry wind from the northwest.



Very low rainfall: annual average of 450mm.







## **AWARDS**











## **ELABORATION**



The harvest is done manually in small boxes of 18Kg. Once in the winery, the grapes are cooled overnight and the next morning they go through the sorting table to remove unwanted grains. About 20% of the grapes are emptied directly into the concrete tank to undergo a partial carbonic maceration, destemming and crushing the rest. Spontaneous fermentation with wild yeast begins between 2 and 3 days later and during the first week manual pigeages are carried out. When the alcoholic and malolactic fermentation are completed, the wine is pressed and racked into a 5000L Austrian oak foudres for resting during 17 months.

Limited production: 5200 bottles

#### RECOMMENDED PAIRING



Perfect to combine with a partridge to the vinaigrette.

15% Vol.









Did you know...?

In Xalamera there are still vestiges of the Battle of the Ebro, and that from time to time, the earth spits them out to value our historical memory.

