

ALEMANY I CORRIO • CARGOL TREU VI

TYPE

WHITE, Penedès

LOCATION

VILAFRANCA DEL PENEDÈS, CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Xarel-lo

Vines Age: 75 years

Elevation: 950 ft

Soil: Clay and limestone

Climate: Mediterranean

Harvest: Manual, using small cases (18 kg)

WINEMAKING

Winemaker: Irene Alemany and Laurent Corrió

Fermentation: Using indigenous yeasts, in 300L French oak barrels, one third of which is new French oak. Full malolactic fermentation.

Maturation: 12 months in barrel without batonnage.

WINE

Alcohol: 12.5 %

Production: About 200 cases

PITCH

- Very small production
- Biodynamic and Organic vineyard practices.
- Indigenous grape variety, Xarel-lo which is known for its use in Cava
- Superb value and attractive package with an informative back label
- Drink over the next 4 years
- Great with seafood, briny food and appetizers. Paella and rice in general
- Irene Alemany and Laurent Corrió are known for "Sot Lefriec", considered the best red wine in all of Penedès for many years

TASTE

Subtle floral aromatics. Fresh, mineral, and balanced juice, with notes of white flowers, stone fruits, and apple. Balanced acidity. On the finish, a hint of citrus and hazelnuts.


