

ALEMANY I CORRIO • PRINCIPIA MATHEMATICA

TYPE
WHITE, PENEDES

LOCATION
VILAFRANCA DEL PENEDES, CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Xarel-lo
Vines Age: 55 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: The first press is fermented in 80% small oak barrels, and 20% in large temperature-controlled stainless steel tanks. Full malolactic fermentation follows.
Maturation: A third of the wine is aged in stainless steel tanks, the remaining two thirds in small oak barrels.

WINE

Alcohol: 12.5 %
Production: About 600 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.

THINK

Chardonnay, White Burgundy

AWARDS AND PRIZES

The Wine Advocate: **93** (2018), **92** (2017), **93** (2016), **91** (2015), **92** (2013)

