

VALLDOLINA • ONA BLANC

TYPE

WHITE, PENEDEÈS

LOCATION

OLESA DE BONESVALLS, ALT PENEDEÈS CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Xarel·lo

Vine Age: 75 years

Elevation: 1,115 ft.

Soil: Clay and calcareous

Climate: Mediterranean

Harvest: By hand

WINEMAKING

Winemaker: Raimon Badell Rosés

Fermentation: In temperature-controlled, stainless steel 3,000-liter vats

Maturation: Aged in contact with fine lees for a period of 3 months

WINE

Alcohol: 12.5 %

Production: Less than 500 cases

PITCH

- Excellent value.
- Artisanal and made in minuscule quantity.
- The producer makes one of Spain top Cavas in which some of the same Xarel·lo makes the blend.
- Organic with Biodynamic Viticulture aspects.
- Made with indigenous grape variety.
- Ample acids make the wine complementary to variety of food.
- Many Spanish winemakers experimenting with the grape.
- Very low sulfites.

TASTE

Pale yellow with green hints, clean and bright. A wide variety that reminds exotic and tree fruits, with hints of Mediterranean flora in the background. In mouth is fresh, with great structure, smooth and ripe.

THINK

Sauvignon Blanc, Touraine white


