

GRAPE GROWERS SINCE 1395  
SPARKLING WINE PRODUCERS SINCE 1951  
100% OWN VINEYARDS  
100% ORGANIC FARMING  
100% MANUAL HARVEST  
VINIFIED AT THE STATE  
SPECIALIZED IN LONG AGING SPARKLINGS



**DO Penedès**

A sweet, monovarietal, late vintage white wine

## TORELLÓ VITTIOS XAREL·LO 2018



**Grape varieties:** 100% xarel·lo, over matured, from our organic vineyards Vadó and Pinya. Vineyards prepared to obtain a very low production and where the health has been monitored very carefully throughout the vegetative cycle.

**Harvest:** 2018. The harvest began on August 13th and ended on September 27th, with some interruption due to storms and waiting for the ripening of some variety. 2018 was the rainiest time in the last 20 years, which also led to a delay of the harvest of 10 days, respecting the previous year. The wines of this harvest, so complex climatologically, are characterized by a surprising balance between acidity and alcohol content.

**Production:** Sweet wine of late harvest. The harvest was done in October, at which point the grapes reached the probable 17° of sugar - Only the grapes that acquired the desired degree of dehydration were chosen. The pressing was direct, without destemming and manually. The must obtained fermented in stainless steel tanks at a controlled temperature (16°C) for two weeks. When the 12 alcoholic degrees and 40 g / l of sugars were reached, the fermentation is paralyzed with cold. Once clarified and stabilized, it is bottled.

Grapes harvested by hand, at their optimum point of maturity, and transported in small tractors or in boxes of 25kg to the pressing area.

**Vol.:** 13%

### PRESENTATION:

- 50 cl

Pale yellow, bright and very glyceric wine.

The nose is intense and complex, with notes of white fruit, citrus and floral aromas.

The entrance in the mouth is silky with notes of apricot and honey. It has good acidity and offers great persistence in the mouth.



### Ideal food pairings:

Cheeses, dry fruits and sweets, type: chocolates, biscuits and puff pastry.

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