

XAREL·LO BARRELL 2014

(AVAILABLE JUNE 2015)

GRAPE VARIETY

100% Xarel·lo

GRADUATION

12,5% vol.

ELABORATION

Soft run juice extraction. Fermentation takes place in oak barrels, "batonnage" and lees aging.



TASTING NOTE

On the eye. Wine bright straw yellow with golden hues

On the nose. Aromas of tropical fruit with butter and toast.

On the palate. Structured with good balance between fruit and wood.

FOOD PARING

Perfectly appetizers, fish and seafood, cheeses and pates, and poultry.

TEMPERATURE

Keep in fresh and dry, out of light.

Temperature 15-20°C. Consume temperature between 8-10°C.