



clos adèle 2019

Wine type: White wine

Grapes: 100% Xarel·lo

Appellation: D.O. Empordà

Viticulture:

Conversion Organic farming, hot and dry Mediterranean climate, granitic soil, manual viticulture and mechanical tillage.

Harvest:

September 2nd 2019.

Hand picking in 10kg crates.

Vinification:

Vinification by plot. Placed in a cold room at 6°C before pressing. Grapes sorted and destemmed. Low pressure pneumatic pressing. Debouillage by cold decantation. Fermentation at a controlled temperature (15-17°C) in French oak barrels of 500L of two wines with regular stirring. Aging of fine lees for 7 months. Collage, bottling.

Analysis:

Alcoholic degree: 13,0% vol.

Residual sugars: <1 g/L

Total acidity: 5.86 g/L TH₂

Volatile acidity: 0,37 g/L H₂SO₄

Total SO₂: 46 mg/L

pH: 3.18



Tasting notes:

Driss: Light gold with golden highlights.

Nose: Elegant and complex, notes of white fruits and flowers. A lot of minerality and freshness.

Palate: Intense floral and yellow fruits aromas, with freshness, elegance and great finesse. Full and powerful wine, of a beautiful aromatic length.

Food and wine pairing:

Grilled fishes and cooked rice.

Service:

10-12°C, decanting not necessary.

Annual production:

600 bottles.

TERRA REMOTA

