

Clos Adèle 2022

White Wine

Xarel·lo



Viticulture and Characteristics of the Season

Our Xarel.lo vines occupy the higher part of our estate where they benefit from great light whilst being sheltered from the north wind (Tramontana) and by the dense native shrubs that surround the plot. The grapes are grown and tended to organically, as is the case with all of our wines, which allows us to maintain the structure and fertility of the soil.

Xarel.lo is the last white variety to be harvested, reaching its optimal maturity later than other varieties. Being a rather dry year, the berries were smaller in size, achieving greater concentration and taste in them.

Winemaking and Ageing

Hand harvested, grapes are immediately taken to a cold chamber where they remain for 24 hours to protect their aromatic profile. Once pressed and the must clarified, alcoholic fermentation begins in stainless steel tanks. Halfway through this process, it is transferred to 500L French oak barrels.

For 6 months the wine is aged on its fine lees, keeping them in suspension thanks to constant batonnage. Before bottling, the wine is cold clarified, without filtering or fining treatment of any sort in order to preserve the characteristics of the variety as much as possible.

Tasting Notes and Food Pairing

Attractive and pale gold in colour, this wine is elegant from start to finish. On the nose Clos Adèle offers sweet notes of ripe nectarine alongside the scent of local wildflowers that give way to a subtle smoky profile. The natural acidity of this variety is expressed on the palate, together with a pleasant volume and a mineral twist provided by our granite soil.

Clos Adèle, who takes its name after the owner's daughter, is an outstanding wine that can adapt to many different situations. It is amazing with smoked fish like marinated salmon, Asian food like tuna sashimi or some simple sautéed mushrooms with olive oil, garlic, and coriander. This Xarel·lo is not only graceful - it does justice to the great white wines of the Empordà.

Production: 2.400 bottles of 75 cl.

Alcohol: 13,5%

Appellation of Origin: DO Empordà