



Segura Viudas

Creu de Lavit 2021

D.O. CATALUNYA

Creu de Lavit was originally launched onto the market in 1998. The team of winemakers and vineyard managers at Segura Viudas had, for many years, been fascinated by the concept, yet understood the risk of producing a single varietal Xarel·lo wine, using complex winemaking techniques, and ageing it for a long period in oak. The recognition shown by press and consumers alike has proved to us that our pioneering gamble was worth taking



VINTAGE 2021:

The spring and summer temperatures were normal for the time of year. In July and August we had a couple of heat-waves which helped the grapes ripen well, and the occasional storm helped to freshen the nights. The wines have excellent aromatic quality and balanced acidity.

HARVEST:

The grapes come from old vines located in several different estates. The yields from these vineyards, all of which are bush pruned are between 2.5 and 3.5 kg per vine. We carefully monitor the ripening process of the grapes, measuring not only the sugars and the acids, but also, above all, the “taste” of the grapes. When our oenologists consider that the optimum point of ripeness has been reached, we begin picking manually, and the grapes are transferred to the winery in 25kg capacity plastic boxes to ensure that they arrive with as little damage as possible.

THE CREATION PROCESS:

- The hand harvested grapes are brought to the winery in 25kg capacity boxes, and lightly pressed in pneumatic presses, taking only 55% of the available juice.
- The finished wine is a blend of various wines made from the Xarel·lo grape, vinified separately.

BARREL FERMENTED XAREL·LO:

Following static decantation at a controlled temperature of 14°C, the must is transferred immediately to new French oak and acacia barrels in which it is fermented, and where it will remain for a further 4 months. During this time the yeast lees will be stirred through the wine, a process known as *bâtonnage*, whenever our oenologists consider it appropriate.

TANK FERMENTED XAREL·LO:

Following static decantation, the must is fermented in temperature controlled stainless steel tanks at 14°C-16 °C. The wine remains in those tanks, in contact with the lees for 3 months, and is periodically stirred through, whenever our oenologists consider it appropriate. Creu de Lavit 2021 is made from the following blend: 40% barrel fermented Xarel·lo / 60% tank fermented Xarel·lo

WINEMAKER'S TASTING NOTE:

Star bright straw yellow in colour. Complex and elegant aromas dominated by ripe white fruits – melon and pear, with some tropical notes of pineapple over a backdrop of flowers and floral honey, notably of broom. There are also some notes of wood influence, showing as vanilla and coconut, from the new barrels used in fermentation and ageing, which are very well integrated with the fruit. On the palate it is soft and elegant, with great finesse and good refreshing acidity. There are developing flavours of fresh pineapple fruit on the palate as well, nicely balanced by toasty notes from the oak. The finish is bright, rounded and flavoursome.

Manel Quintana, Technical Director and Oenologist.

SOMMELIER RECOMMENDATIONS

A Xarel·lo varietal wine, elegant and flavoursome; an ideal partner grilled white fish, cod in many different guises, salmon or even lobster with a butter sauce. Its dry, long and full flavoured palate are a perfect meal companion with scrambled eggs with potato and truffle or bechamel or carbonara pasta. It is also a good combination with creamy cep risottos and paella valenciana.

It surprises with: Steak Tartare!

Matilde Rinaldis, Sommelier

WINEMAKING TEAM:

Manel Quintana - Technical Director of Segura Viudas and Oenologist.

Ton Raventós - Head of Laboratory at Segura Viudas and Oenologist.

GRAPE VARIETIES:

- 100% Xarel·lo

TECHNICAL DATA:

- Alcohol: 12,5% vol.
- Total acidity: 3,90 g/l