



Segura Viudas

Xarel·lo 2021

D.O. CATALUNYA

Xarel·lo is a white grape variety of Spanish origin specially grown in Catalonia. With Macabeu and Parellada, is one of the three traditional varieties used to make the Cava. It is now the flagship grape within the Penedés area as Xarel·lo wine can be strongly flavored, and is more aromatic than the other two Cava grape varieties. Its potential for ageing makes it the favourite for many winemakers. Segura Viudas was the first winery in 1998 to create a Xarel·lo varietal (Creu de Lavit). Since then, Xarel·lo has been the “trendy” grape in the area and it is now having the recognition of some International opinion leaders.

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.

THE CREATION PROCESS:

- Harvested by hand to protect the grapes and transported to the winery in small plastic cases.
- Cold soak during 24 hours: The main advantage to cold-soaking white grapes is that allows for the diffusion of fruity aromas and aroma precursors from the grape skins, and contributes to the body and ageing potential of the wine.
- Soft pressing and fermentation at low temperatures to enhance varietal aromas.
- Once fermentation ends, the wine remains with its lees for 5 months to create a more complex wine. After that period, the wine is bottled offering a fresh, clean and sophisticated taste.



WINEMAKER'S TASTING NOTES:

Bright and pale yellow colour. Intense aroma of ripe fruit intense pineapple, peach and apple. Floral notes and a pleasant anise note. Juicy and tasty palate. Long acidity contributing to its freshness and balance. Good length and aftertaste of fruity peach and pineapple.

Manel Quintana, Technical Director and Oenologist

SOMMELIER'S RECOMMENDATION :

Refreshing and vibrant white wine; this is our 100% Xarel·lo. Light and citric such as a salad of green leaves, mango and lemon vinaigrette. Ideal with white fish and shellfish, or the currently fashionable Poke bowl of raw fish and vegetables. We need to think about its fruity and perfumed aromas, so dishes with lime, mint, coriander, or lemon-grass make a marriage of dreams.

For cheese, let's try fresh goat's cheese, of mild pasta dishes, which accompany but don't drown the wine. A more traditional pairing would be with white chicken or turkey joints, not too heavily seasoned. And if none of this appeals just a glass of the wine sitting outside in the sunshine! It surprises with; Peruvian Ceviche!

Matilde Rinaldis, Sommelier

GRAPE VARIETIES:

- 100% Xarel·lo

TECHNICAL INFORMATION:

- Alcohol: 11,50% vol
- Total Acidity: 3,70 g/l
- Residual sugar: <1 g/l

WINEMAKING TEAM:

Manel Quintana - Technical Director of Segura Viudas and Oenologist
Ton Raventós - Head of Laboratory at Segura Viudas and Oenologist