



Segura Viudas

Xarel·lo 2017

D.O. Penedès

XAREL·LO (CATALÁN PRONUNCIATION) 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 1996 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 2017

To understand the 2017 vintage, it is important to remember that 2016 was a year of severe drought. Spring of 2016 saw very little rain, and as a consequence the vines developed in a very limited manner. The grapes of one year form from the buds of stems of the previous year. The limited rain in 2016 created a situation, from the very beginning, where there would be few grapes for the 2017 vintage.

The 2017 vintage year began with a mild winter. From January to April there was a historically normal amount of rain, although in April there was less rain than expected and May was especially dry. From May up until harvest there was very little rain.

During June and July there were continual heat-waves and average temperatures were significantly higher than normal.

All these anomalies would have noticeable effects on a localised level come harvest time.

The plants' low productivity coupled with the heat-waves of the beginning of summer accelerated the vegetative cycle, and as a result harvest was earlier than usual for all grape varieties.

The first monitoring controls of the grapes revealed that the concentration of sugars was more advanced in respect of historical records, and as a result we decided to start harvesting Macabeo on 16th. August, 10 days earlier than in 2016.

In general the characteristics of the grapes were very good, in an impeccable phytosanitary condition, high potential alcohol levels and moderate acidity.

In spite of the harvest being low yielding, the wines are of very high quality.

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 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.

Miquel Salarich, Winemaker

SOMMELIER'S RECOMMENDATION

A white wine, but with the soul of a red; our Xarel·lo simply is! For this reason it is perfectly at home with meat based pasta sauces and seafood. Grilled white meats too. Its acidity and intensity of flavour make it an ideal partner to oily fish: salmon, tuna or trout; as well as fish in creamy sauces. Or just to have a glass of a sublime, intensely refreshing wine.

Juan Muñoz, Sommelier

WINEMAKING TEAM

Miquel Salarich - Technical Director of Segura Viudas and Oenologist
Ton Raventós - Head of Laboratory at Segura Viudas and Oenologist

GRAPE VARIETIES

100% Xarel·lo

TECHNICAL INFORMATION

- Alcohol: 13% vol.
- Total Acidity: 3,45 g/l
- Residual sugar: <1 g/l
- Ageing: A young white wine with no oak ageing.