



MAS CODINA

Organic viticulture

XAREL·LO

Vintage 2021

TIPE OF WINE

White and dry wine of Xarel·lo from old vineyards. Elaborated in oak barrels of own grapes from Mas Codina Estate and of the historic variety of Denomination of Origin Penedès.

Suitable for vegi people. Certified by “Union Vegetariana Española”

Organic viticulture certified by “Consell Catala de la Produccio Agraria Ecologica”

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès

Own vineyards situated in Alt Penedes area.

Age of vines: 64 years old.

These vineyards are situated 300m above sea level with a North orientation and with an extremely calcareous soil, which makes this variety express its maximum potential by providing freshness and aroma of white and citrus fruit.

CLIMATE

Soft winter with some rains. Rainy and fresh spring. Short summer but with two waves of hot with temperature of 38-39°C. At the end of July there is a descent of the temperature due to the rain. The maturation was slower and for that reason the harvest was delayed about 15 days. Selection of the manual grape in the same vineyard. We obtained a healthy and quality vintage.

HARVEST

Hand selection of grapes at the vineyard.

Harvest during the 2nd week of September of 2021.

Harvest only from Mas Codina vineyards.

GRAPE VARIETIES

Xarel·lo 100 %

VINIFICATION

We obtain free run juice by low pressure with a pneumatic press of the whole and fresh grapes. Must clarification by static decanting. Fermentation of the clear must into French and Hungarian oak barrels of 500lts at a controlled temperature. The wine is kept in barrel for 7 months. Aging on lies and "bâtonnage".

BOTTLING

Bottled on the estate on April 2022.

PRODUCTION

Limited to 2,995 bottles

ANALITIC DATA: Alcohol: 12.3 %Vol.- Volatile Acidity:0.48gr./lt.- Total tartaric acidity: 6.6 gr./lt.-Residual Sugar < 0.5 gr/l.- Ph:2.97

PAIRING SUGGESTIONS: Baked fish, seafood and white meat.

Serving temperature: 10-12°C



MAS CODINA

El Gornet-Mas Codina
08797 Puigdàlber (Barcelona)

☎ 938 988 166

e-mail: info@mascodina.com

web: www.mascodina.com