

Lluerna 2018/ 17

ELS VINYERONS VINS NATURALS



HARVEST AND VINTAGE NOTES

The greatest white Catalan variety, Xarel·lo, with medium fertility and early maturing is capable of expressing the minerality and balsamic underbrush of the Mediterranean climate supported with a big acidity that makes this grape the best shot to represent our vision of the white wine in this land.

The soil of the chosen vineyard from which this wine comes is a distinctly limestone with a profuse scattering of fossilized oysters from Neogene period, 18 million years ago. Facing east, the vineyard is bathed by gently cool morning sun.

For a respectful vinification, grapes are harvested by hand and after a soft pressing the must is fermented with indigenous yeasts.

90% of the grape comes from the 2018 harvest. It has been a dry year, and this combined with the fact that 2017 was also dry, has resulted in low yield vineyards. During the ripening period the climate became more continental, therefore the greater thermal amplitude concentrated the aromas in the skins. The harvest came very early, resulting in low yields, high concentration and healthy grapes.

10% of the grape comes from the 2017 harvest. The winter and spring were mild, heat waves at the start of the summer but mild end on it. This wine has been aged for over a year in French oak barrels of 300 liters.

As a result we get a mineral wine, with an exceptional salinity and freshness, citrus and floral aromas, flint and fennel.

No sulfur added at any time or any other product to preserve the honesty of the soil and allow the expression of this great grape of our home.



GRAPE: Xarel·lo.

SOIL: Limestone.

ALCOHOL: 12,1%.

TOTAL SULPHUR: 12 mg/l.

T. ACIDITY (TARTARIC): 6,4 g/l.

pH: 3,19.

RESIDUAL SUGAR: <2 g/l.