



Alemanya i Corrió, Principia Mathematica, Penedès, Spain (150cl.), `2022`

Product code: `3181

PRODUCER PROFILE

From their base in the town of Vilafranca del Penedès, partners Irene and Laurent are challenging traditional perceptions of DO Penedès wine.

Committed to organic viticulture, they have long since abandoned all forms of chemical treatments and fertilizers, and have a similar contempt for the area's traditionally high yields. Within their modest cellar, which in part they built themselves, production remains reassuringly small. However, as they identify further small vineyard sites, their range has extended to include distinctive wines of richness and complexity using naturally fermented Xarel-lo.

VITICULTURE

With vines trained gobelet style, the vineyards are approximately 45 years old, on clay and limestone soils, yielding approximately 4000 kg / Ha. Practicing lutte raisonnée.

WINEMAKING

Vinification in 228l and 700l french oak barrels, fermented with wild yeast, after fermentation 2/3 parts are aged in 700 l french oak barrels and 1/3 parts in stainless steel.

TASTINGNOTE

Crisp white fruit and apricot nose with a light nutty element and a Meursault-esque butteriness. The aromas open up and become richer but still perfectly balanced. Dry, soft but fresh acidity. A lovely depth of mineral laced, grassy white fruit with hints of apricot and nuts.

FOOD MATCHING

Most definitely with seafood but it's a far more versatile wine than that and would work with grilled pork sausage or even flame roasted lamb chops finished with a sprinkling with fresh rosemary.



TECHNICAL DETAILS

Varieties:

Xarel-lo 100%

Vegetarian

Vegan

Biodynamic

Producer works organically

Features

ABV: 12%

Closure: Natural cork

Colour: White

Oak Ageing

Time: 8 Months

Type: French

% wine oaked: 80

% new oak: 10

Style: Still wine

Case Size: 6 x 150cl

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