

Product code: 1747

# Alemany i Corrió, Cargol Treu Vi, DO Penedès, Spain, 2019



## Producer Profile

In the little town of Vilafranca del Penedes in Catalunya, Irene and Laurent are challenging the traditional perception of DO Penedes wine.

Converting their vineyards from the typical Penedes high yields and abandoning all forms of chemical treatment and fertilisers, they follow basic organic practices. Much of the construction and equipping of their cellar was modest and homemade, including building their own tanks. Production remains small, yet as they identify further small vineyard sites their range has extended to include distinctive wines from the indigenous varietal Xarel-lo, which they choose to do extended fermentation with, using indigenous yeast and it is then left on its lees to increase the richness and complexity.

## Viticulture

The vines are trained Gobelet and are over 70 years old. Planted on chalky soils, production is less than 2000 kg / Ha. They manage their vineyards lutte raisonnée.

## Winemaking

Vinification is carried out in 300 litre French oak barrels, 25% of which is in new oak barrels, fermented with wild yeast.

## Tasting Note

Lovely aromas of white flowers, white fruit, citrus, hints of smoke and elegant mineral undertones. On the palate, notes of apples, pears, smoke, dry flowers and vanilla combine with some salty touches and mineral remembrances. Long, salty finish.

## Food Matching

Aged and blue cheeses, poultry and risotto.

## Technical Details

### Varieties:

Xarel-lo 100%

ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

## Oak Treatment

Time: 11 Months

Type: French Oak 300l

% wine oaked: 50

% new oak: 25