



Alemany i Corrió, Cargol Treu Vi, Penedès, Spain, 2023

PRODUCER PROFILE

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

Converting their vineyards from the typical Penedès 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 for the Cargol Treu Vi are trained Gobelet and are over 70 years old. Planted on chalky soils, production is small at less than 2000 kg / Ha. Irene and Laurent manage their vineyards *lutte raisonnée* with the utmost respect for the surrounding land.

WINEMAKING

Vinification is carried out in 300 litre French oak barrels, 25% of which is in new oak barrels and 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.



Product code: 1747

TECHNICAL DETAILS

Varieties:

Xarel-lo 100%

ABV: 12%**Closure:** Natural cork**Colour:** White**Style:** Still wine**Case Size:** 6 x 75cl**Oak Ageing****Time:** 13 Months**Type:** French Oak 300l**% wine oaked:** 100**% new oak:** 25

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