



# Alemanya i Corrió, Principia Mathematica, DO Penedès, Spain, 2022

## 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

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 litre French oak barrels and 1/3 parts in stainless steel.

## Tasting Note

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.



Product code: 1744

## Technical Details

### Varieties:

Xarel-lo 100%



**ABV:** 12%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 8 Months

**Type:** French

**% wine oaked:** 90

**% new oak:** 10

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