

**XAREL-LO 2018**  
**DE LA VINYA DEL NOGUER ALT**  
**QVERI**

*pepe ramón*

**VARIETY**

100% Xarel-lo

**PLOT**

Vinya del Noguer  
Clay and limestone soils  
Year of planting: 1970  
Goblet-trained vines  
Surface area: 1.48 ha  
Production: 4.600 kgs/ha  
Biodynamic viticulture

**VINTAGE**

The 2018 vintage began with a drier and colder autumn than usual. With the arrival of winter, the rain also came. During the winter months, it rained 216 mm (the average of the last 25 years is less than 100 mm). Due to this cold period, the sprouting was late.

Spring continued to be very rainy; it rained 212 mm, which caused the recovery of the plant, a good vegetative growth and an abundance of fungi, especially mildew. Precisely at the time of flowering, the most sensitive period for mildew and oidium, it rained every day. Working with phytotherapy, biological control and very low doses of copper we managed to control the fungi.

In August, we had the highest historical temperatures on the estate, reaching 40 °C on 4 August, which caused the cycle to advance a day or so. During the harvest the temperature was rather cool, and we had four days of rain. We made a very rigorous selection of grapes in the vineyard.

During the whole agricultural year, it rained 654.9 mm (the average over the last 20 years is 517.8 mm and the average of the last three years of drought is 387.8 mm). The average temperature was 15.2 °C, similar to the average of the last 20 years.

**VINIFICATION**

Manual harvesting on August 31 in 15 kg boxes. We selected the grapes in the vineyard. Then they went straight to a ceramic 1,000 liters Qveri with the grapes slightly crushed and pressed. Spontaneous fermentation with indigenous yeasts from the vineyard. We controlled the temperature between 18 and 20 ° C in a Qveri of 1,000-liters. Fermentation lasted 18 days. It was aged for 6 months on the lees where the wine stabilized and gained volume. We do not stabilize or filter. We bottled on 29 Apr 2019. We kept the wine in the bottle for at least 6 months. We do not use any oenological additives at any time in the process.

ABV 10.50% vol.

Total acidity 6.7 g/L expressed in tartaric acid

pH 3.32

Residual sugars 1.20 g/L

Volatile acidity 1.23 g/L

Malic acid < 0.1 g/L

Total Sulfur dioxide < 4 mg/L

N° bottles 580

No added sulfites