O.R.

Oriol Rossell

Vins i Caves de Finca

LES CERVERES

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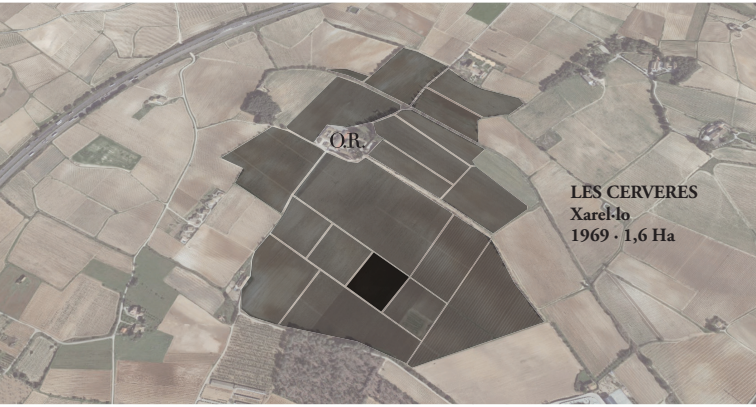
GRAPE VARIETIES: 100% Xarel·lo
AGEING: 8 months in barrels
ALCOHOL CONTENT: 13% vol.

VITICULTURE:
The wine gets its name from the *Les Cerveres* vineyard, planted in poor, chalky soil with a sandy-loam texture, planted in 1969. Green harvesting of 20% of the bunches before maturity to reduce the production and ensure that the vine stays balanced. Harvesting by hand with the grapes placed in 20 kg crates. Organic viticulture.

PRODUCTION:
Selection of the grapes on the sorting table. 5 hours pre-fermentation maceration in a closed press. Fermentation and ageing in 300 litre oak barrels.



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