



## LES CERVERES



A single variety Xarel·lo which takes its name from the vineyard in which it is grown and whose soil is chalky with a sandy-loam texture.

The vines were planted in 1974 and the vineyard has a very low production. Despite this, during rainy years the vine is cut back by 15% during the ripening period.

**Variety:** 100% Xarel·lo

**Ageing:** 6 months in 500L barrels and a minimum of 12 months in the bottle.

**Production:** Hand-picked in crates of 20 kgs followed by further manual selection in the cellar. Cold pre-fermented maceration for 5 hours in a closed press. Fermentation and ageing in 500L oak barrels. The *batonnage* method is used during ageing. Microvinification.

Organic farming

