



OU DE PAÓ



A single variety Xarel·lo from the Virolet vineyard with chalky soil and a sandy-loam texture.

Variety: 100% Xarel·lo

Ageing: 6 months with the lees in a Beaune egg. ("cement eggs" made of natural concrete which is microporous, allowing micro-oxygenation of the wines) and a minimum of 6 months in the bottle.

Production: Hand-picked in crates of 20 kgs followed by further manual selection in the cellar. Fermentation of 6 months in Beaune eggs from the Loire river and Bourgogne gravel. This micro-oxygenation gives rise to a constant batonnage of the natural lees with the wine. Microvinification.

Organic farming

