



VIROLET

A single variety Xarel·lo from the Virolet vineyard with chalky soil and a sandy-loam texture. Pruning is carried out using the Royat short method.

Variety: 100% xarel·lo

Ageing: 4 months with the lees in the vat.

Production: Hand-picked in trailers followed by further manual selection in the cellar. Fermentation in stainless steel vats followed by further ageing with the lees using the batonnage system to give volume and balance of acidity.



Organic farming

