

D.O. PENEDÈS

CLOS LENTISCUS

www.closlentiscus.cat/en/

Grape

Xarel.lo

Region

Penedès

Winemaker

Manel Avinyó

Winery

Clos Lentiscus

Vineyard & Viticulture

Manel's grandfather planted the vines in 1939. Mediterranean climate with "la marinada" - sea breezes that makes the vines to ripe perfectly thanks to the fresher air. The soils are rich in fossils, sandy-calcareous. Harvest takes place in the early morning by hand and carried back to the winery in boxes. Manel's close care to each vine is the key point to maintain the living soils in the vineyard. They provide to the land a flock of sheep to enrich the soil with their inputs. That happens from October until March. None chemicals are sprayed, following the biodynamic methods. No copper, no sulphur in soil.

Winemaking

Manual Harvest in September. Grapes are destemmed. Use of indigenous yeast. Fermentation in terracota amphora of 300 Litres and then stirring with its lees for 8 months. Slightly filtered. No clarification no stabilisation. No added sulphites. The label is a reproduction of Manel's uncle paint from 1939. Production of 6000 bottles. Packaging; cases x6

Tasting notes

Floral notes and spices from the Garrraf. Pure, mineral and aromatic. In the mouth is rounded, fresh and with a long aftertaste. Stunning white wine to drink by its self or to accompany with food.

Perill Blanc 2016



www.iberiandrinks.co.uk