



MAS CODINA

Organic viticulture

XAREL·LO
Vintage 2022



TIPE OF WINE

White and dry wine of Xarel·lo from old vineyards. Elaborated in oak barrels of own grapes from Mas Codina Estate and of the historic variety of Denomination of Origin Penedès.

Suitable for vegi people. Certified by “Union Vegetariana Española”
Organic viticulture certified by “Consell Catala de la Produccio Agraria Ecologica”

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès

Own vineyards situated in Alt Penedes area.

Age of vines: 64 years old.

These vineyards are situated 300m above sea level with a North orientation and with an extremely calcareous soil, which makes this variety express its maximum potential by providing freshness and aroma of white and citrus fruit.

CLIMATE

Soft and dry winter. Mild spring with some rain. Few fungal treatments thanks to a dry but hotter than normal summer. Ripening has advanced 8 days. Manual selection of the grapes in the same vineyard. We obtained a healthy and excellent quality vintage.

HARVEST

Hand selection of grapes at the vineyard.

Harvest during the 1er week of September of 2022.

Harvest only from Mas Codina vineyards.

GRAPE VARIETIES

Xarel·lo 100 %

VINIFICATION

We obtain free run juice by low pressure with a pneumatic press of the whole and fresh grapes. Must clarification by static decanting. Fermentation of the clear must into French oak barrels of 500lts at a controlled temperature. The wine is kept in barrel for 3 months. Aging on lies and "bâtonnage".

BOTTLING

Bottled on the estate on March 2023.

PRODUCTION

Limited to 1.873 bottles

ANALITIC DATA: - **Alcohol:** 12.89%Vol. - **SO₂ Total** 37 mgr/l.
- **Volatile Acidity:** 0.36gr./lt. - **Total tartaric acidity:** 5.8 gr./lt.
- **Residual Sugar** < 0.5 gr/l. - **Ph:** 3.09

PAIRING SUGGESTIONS: Baked fish, seafood and white meat.

Serving temperature: 10-12°C

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