

RAICES

VARIETAL

XAREL-LO

Origin: White grape variety probably of Greek origin before coming to Catalonia where its cultivation was developed. In the past, this variety was used in mistelle wines because of its aroma of raisins. It is one of the three traditional grape varieties used in the Catalonian cava. It can be found in the regions of Penedès, Alella, Costers del Segre, Campo de Tarragona and the Balearic Islands (Benissalem). It prefers to be grown near the sea at an altitude of around 400 m, so it can benefit from the sun and the sea breeze. It likes loose, cool, shallow soils. Recently, it has been used to produce very interesting young monovarietal wines that are also fermented in barrels.

- Colour: It has a yellow-green colour.
- Date of first crop: 10th Century.
- Area: approx 9,000 ha
- Maturity: Average budburst, 2ndcrop around mid-September.
- Yields: Fertile and productive in good conditions.
- Vulnerabilities: A vigorous grape variety, less vulnerable to spring frost and mould than to powdery mildew, mites and mildew.
- General characteristics: It produces pale yellow wines with green highlights. As a monovarietal, it is not very aromatically expressive. It is known for its grassy notes of hay, apple, lemon and grapefruit. These are often powerful wines with a slightly rustic character. Well produced, it has a very pleasant alcohol content and produces balanced and consistent wines. It sometimes has a tendency to oxidise and its colour may not turn yellow.
- Synonyms: Pansa Blanca, Xarelo, Xarello, Xarello, Pansalet, Pensa, Pansar, Vinate, Cartuxa, Catoixa... Note that Jaén Blanc, Macabeu and even Viura are sometimes used as synonyms for Xarel.lo

Xarel-lo 2018

D.O. Tarragona • 13,5% Vol.