

forcallà

XIULIT

les freses de Jesús pobre



THE PROJECT

The search for high yields and resistance to phylloxera led Valencians to reject the endemic variety forcallà 100 years ago, giving way to foreign varieties. In the philosophy of our winery, reencounter with local varieties prevails to restore their dignity.

VARIETALS AND ELABORATION

Xiulit is 100% forcallà planted in limestone soils and has macerated for 1 week with 10% of the whole grape with a scrape and has been aged for 9 months in 400-liter vitrified amphorae.

It only has two racks and no filtering before bottling.

BREEDING

Alcoholic fermentation in stainless steel tanks and aging and malolactic fermentation in 400L vitrified amphorae, buried in albero, maintaining at all times the absence of oxygen during maturation.

Production: 533 of 0.75l bottles

TASTING NOTE

It is a light grape in alcoholic strength and color, with hints of sour cherry and blood orange. Very creamy on the palate, fresh and pleasant for its dairy and red fruit memories.

ANALYTICS

Alc / vol 12%

Total acidity 4.35 g / l

Residual sugar 0.15 g / l

Free sulfurous 20 mg / l

Service temperature 16°C