

Ikigall 2023



Grape genetics

Variety / Clone

85% Xarel.lo (own clone from Cal Cassanyes), 10% Malvasia de Sitges & 5% Muscat of Alexandria (big berries)

Rootstock

Xarel.lo 41B, widely used in the zone during the 60-70s

Vine Age

Xarel.lo vines planted in 1973

Winemaking

Viticulture

Pruning: Double Cordon Royat
Cover crop according vintage
Yield management
Organic

Oenology

Vinified by cold maceration (5 hours)
Fermentation at 15° C in stainless steel

Aging

4 months of aging on fine lees
in stainless steel tanks

Location

Meteorology / Climatology

The 2023 vintage will be remembered as historic due to the lack of water. Although the xarel.lo has withstood the water stress quite well, the short length of the shoots and lack of leaves has represented an average production 50-60% lower than average. The harvest was early (August) with grapes of small size but of excellent health and with a good ratio between alcohol level and acidity.

Soils

Silty loam and sandy

Altitude, Latitude & Longitude

160m above sea level

Latitude: 41,305 / Longitude: 1,604

Tasting

Notes

Notes of yellow Ordal peach, citrus (mandarine), orange blossom and fennel

Wine Pairing

Ideal to enjoy with friends by the glass and with some snacks

We propose also a regional dish: Xató, a winter salad from Penedès

Serving

The liturgy of the wine service recommends tasting it between 10-12°C with a glass such as Riedel Vinum Sauvignon Blanc, but we will be pleased if you enjoy it with what, when and however you choose

