

# IKIGALL 2018



## 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 2018 vintage was very rainy, 950L/m<sup>2</sup>, after 2 especially dry years. Cold winter in its transition to spring. Hot summer with lots of rain, which produced a slower maturation. Wines in general are fresher and more aromatic

### 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

