

# Ikigall 2021



## 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

2021 began with a rainy, cold winter. This is good for the vegetative rest of the plant and for the accumulation of water in the soil, useful both in spring and summer, which were quite dry. August was especially dry and ripening progressed rapidly, with a very healthy harvest and a lower yield but with a high quality.

### 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

