

Castell d'Age 2017 L'Essencia del Xarel-lo (Pénédès)

WineWise Code	SCD-EXL17
Country	Spain
Region	Catalonia
Subregion	Pénédès
Color	White
Alcohol by Volume	12.5
Acidity	5.63
Residual Sugar	1
Closure	Natural Cork
Annual cases produced	400
Varieties	100% Xarel-lo
Pumpover or Punchdown?	Pumpover
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	10 days
Aging duration (months)	6
Filtered?	No
Fining agents	Bentonite
Yeast	Spontaneous, Cultured
Lees Contact or Stirring	6 months
Malolactic	Yes
Added Sulfur	Yes, 35 ppm
Vineyard Name	Les Bateries
Soil Type(s)	Calcareous
Elevation (meters)	350
Vineyard Aspect	North
Vine age (years)	30
Vine Yields hl/ha	5000 kg/ha
Farming practices	Certified Bio-dynamic
Grape Picking	Hand-harvested

WineWise Notes:

Grown in a single stony, chalk plot planted to vines over 25 years old, this wine packs an astonishing amount of sour-tinged yet succulent fruit into its 12.5% frame. We were allocated just 50 cases.



Notes from the producer:

Over 20 years ago, Anne Marie began to cultivate and produce our organic wines and cavas. As the new generation follows her footsteps, we have gone one step further with a move to biodynamic agriculture. Castell d'Age currently owns six estates, located in the Penedès DO, made up of different types of soil and situated at varying altitudes so that each variety finds the most suitable environment. Castell d'Age wines and cava are produced in the bodegas just as the vines are grown in the vineyard: respecting E.U. organic regulations. Patiently. We have all the time in the world...

WineWise Notes on Castell d'Age:

This top-flight producer of dry, long-aged Cava is a superb discovery. With several geographically diverse parcels to work with, the resemblance to Champagne is suggestive. This is Cava with attitude from a woman-run estate that pioneered organic viticulture in Pénédès and is now certified by Demeter. After the recent triumphant visit to California of Olivia Junyent, we are happy to have several new wines from her to sell. Like Mestres, they use no giro-pallettes. Brother Josep is the impassioned director of viticulture and a fervent believer in bio-dynamism.

