

U M È S U

ANAIS XAREL·LO

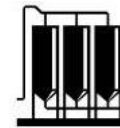
This monovarietal wine of Xarel·lo, native grape variety of the Penedès, has a remarkable natural freshness which is combined with a silky palate and an elegant minerality.



Xarel·lo 100%
D.O.P. Penedès
Organic and Vegan Certified



Selected grapes from own vineyards located in the Alt Penedès region (Catalonia, Spain) with an average altitude of 350 meters above sea level.



Skin-contact maceration at 8°C. Slow fermentation at 17°C in order to preserve aroma and flavor. Bâtonnage (stirring) of the fine lees in stainless steel tanks for 3 months to help the wine gain structure and unctuousity.
Alc.: 12%



A pleasant, balanced, fruity wine with aromas of citrus and orange blossom. The taste is fresh with notes of peach, mango and an elegant minerality.



Ideal as an aperitif, its saline character pairs particularly well with all types of seafood.
Serving temperature: 8 °C

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