



LA ROMANA 2013

The grapes which we produce this wine come from an old low-yield Xarel-lo vineyard. This vineyard is named La Romana due to the Roman remains located nearby: the Via Augusta and a prosperous villa which thrived in time of the Empire.



GRAPE VARIETIES Xarel-lo 70%, Chardonnay 30%.

TASTING NOTES

A creamy, intense, long, noble white. In appearance it has a clear and warm yellow. In aromas it presents a delicious combination of bunch fruit and wild fruit notes, with white pepper nuances coming from the aging in oak. In its palate it surprises: it is delicate, with a silky texture but with persistent and exquisite aromas.

DESIGNATION OF ORIGIN D.O. Penedés.

FOOD PAIRING

La Romana pairs well with oysters, seafood and white fish.

We recommend serving it at 12°C.

SOIL TYPE

Calcareous clay which is very favorable for the Xarel-lo variety, with little organic matter and little water retention which naturally provides high water stress and good aroma concentration.



VINTAGE 2013

The vintage is characterized by mild temperatures and high rainfall (680l/m2). The summer was colder than usual, favouring especially the vines of Chardonnay.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Destemmed to prevent herbal or bitter notes. Selection on table. Delicate pressing with low yields. Separate fermentation of the different varieties at 16°C. Some of them are fermented in French oak barrels of 500l and in small stainless steel tanks to increase the complexity of the resulting wine. Native yeast is used to enhance the soil expression.

ALCOHOL / VOL 13% vol	TOTAL ACIDITY 6,1 g/l	PH 3,58	RESIDUAL SUGAR 0,5 g/l	SULPHUR CONTENT 60 mg/l
VITICULTURE Ecological performance standards	VINE TRAINING Cordon Royat	ALTITUDE 200m	VINE AGE Average of 60 year-old	YIELDS Xarel-lo 3841 Kg/Ha Chardonnay 7850 Kg/Ha