

FINCA HISPANA

Wines made with passion,
For people who are passionate about wine.



Finca Hispana Xarel.lo, 2016 DO Penedès

Type of Wine: White Wine

Appellation of Origin: DO Penedès

Winery: Castell D'Or, Vilafranca

Varietal: 100% Xarel.lo. Vines are between 30-40 years old.

Terrain: A warm, mild, coastal climate combined with a sandy, permeable soil and plenty of rainfall (36 inches), make this a perfect region for growing white wine varieties. Xarel.lo, not that well known to the American consumer, is better recognized as one of the three varieties that make up the region's leading product, Cava.

Harvest: Hand picked and selected twice: initially in the vineyard, with a second selection on receipt at the winery.

Ageing: Fermented on the lees in stainless steel.

Bottling: Bottled on the property.

Serving Temperature: Between 41° and 55° F

Alcohol Content: 11.5%

About the producer:

Maria Montserrat Vallverdú Maduell, from the Catalan region of Penedès, invites you to try this unique regional variety, Xarel.lo. This Xarel.lo is a wonderful introduction to the white wines of northwest Spain, where summer never ends!

Tasting Notes:

Color: Pale straw.

Nose: Notes of pineapple, lime, and grapefruit.

Palate: It will impress you with its bright tropical fruit flavours; This is a refreshing, lively wine with plenty of acidity; perfect for a light summer meal, or for sipping around the pool.

Format: 750ml (case of 12 bottles)