



El Jardí del Sentits 2021

'Misteriós' Xarel.lo

by Blanca Ozcaríz Raventós

Region: Lavern, Subirats, Penedés

Soil: Calcareous Clay

Elevation: 25-75 meters

Production: 2490 bottles

Vinifera: 100% Xarel.lo

70 years old vines

Vineyard

The .5ha Serra plot where Misteriós Xarel.lo grows in shallow calcareous clay with a sub-soil of Miocene limestone in the close horizon from the winery. The profound limestone soil there consists of oyster and clam fossils that are evidence of pre-historic seas that covered the land at times throughout history. Planted in 1950 these 70 years old Xarel.lo vines are dry farmed, cert. organic and are grown in calcareous clay soils surrounded by pine trees in the rugged vineyards of Lavern.

Production

Hand harvest took place on the 50 years old vineyard on August 30th and then the 70 years old vineyard on the 9th of September, both on fruit days with an ascending moon, according to the biodynamic calendar. The Xarel.lo grapes are then macerated on their skins and fermented for 2 days and aged on the lees with weekly batonnage. It is bottled without any filtering or fining, or any additional sulfur.

Vintage

2021 was fickle fickle. Huge fluctuations between heat and cold during the spring months led to some early bud-break but more mild temperatures slowed down the cycle. The majority of the summer was dry and hot and dry. Luckily the last half of August had mild temperatures and humidity with rainfall which hydrated the grapes allowing them to ripen consistently. Due to some late summer mildew – 20% decrease in yields for 2021.

Wine: With its bright golden color, this gorgeous Xarel.lo shows the maturity and balance of this very old vineyard from very first glance. Layered with all that Xarel.lo fruit, citrus, apricots, plums fruits, the palate is bright and briny and finishes with a surprisingly firm and velvety texture reminiscent of the soil from where it was born. Meant to breathe.

Total Acidity: 4,0g/l

pH: 3,33

Free SO2: 6

Total SO2: 18

Residual Sugar (Glucose + Fructose): 0,2 g/l Volatile Acidity: 0,28