



PARATÓ WHITE Xarel.lo XXV 2010 natural sweet



XXV

Natural sweet white wine of late harvest. 100% Xarel.lo overripened in the vineyard until the optimum point, to obtain this singular wine. Ideal to mix with foies, blue cheeses, salads with dried fruit and nuts and quince jelly.

VARIETY 100 % Xarel.lo

HARVEST 08-10-2010

ELABORATION Manual harvest of Xarel.lo vines over 50 years old, Xarel-lo ripe in vineyard conditions with noble rot. Gentle bunch pressing, racking at 12 ° C for 24 hours.

FERMENTATION at 13°C of controlled temperature, at that moment we stop fermentation with cooling the wine at 3°C and keeping the natural sugar.

BOTTLED Spring 2011

ANALYSIS	°Alcohol	12'50	%vol 20°C.
	Total Acidity	3,65	gr/l.
	Volatile Acidity	0,24	gr/l.
	Sugar	80,00	gr/l.
	SO2 LL/T	28/110	mgr/l.
	pH	3,28	

TASTING NOTE

COLOUR: Straw yellow color, oily dense texture with reflections and powerful legs.

AROMAS: Clear aromas by the maturation of the grapes, with the presence of ripe white fruit (melon, peach dry) and vegetable-balsamic (straw, candy eucalyptus, fennel).

IN THE MOUTH: First taste is sweet and surrounding, enhances the natural sweetness of ripe fruit sensation, accompanied by a slight citric acidity (orange peel, grapefruit), and finely bitter ending with variety character.