





Spain, El Vinyerons - Vin Naturals, Lluerna, Penedès, Espagne, Blanc

Penedès, Spain

There is not consensus about the definition of natural wines, but everyone agrees in two ideas, not added sulphites and minimum human intervention.

For them, natural wines they are the best expression of the vineyard, the essence of the grapes. Of course, local varieties.

PRESENTATION

Els Vinyerons Vins Naturals is the result of the motivation to produce the wines we love. With this aim, they started a deep and long process to select those vineyards with the potential to communicate through their fruit, the essence of a variety, land and landscape.

We keep seeking vineyards all around their territories and only when they get excited for some location is when they decide to go ahead with a new wine. We both agree there was no other way than produce natural wines and with local varieties.

TERROIR

Minerality and balsamic underbrush of the Mediterranean climate. Limestone calcareus soils.

WINEMAKING

Not sulfites added, just contains the ones naturally developed by the grape.

Wine aged for a year in french 300 L oak barrel.

VARIETAL

xarel.lo 100%

not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

Salinity, freshness, citrus, floral aromas, flint and fennel.

FOOD PAIRINGS

Seafood, oysters, fish.

