

CLOS DELS FÒSSILS

DO PENEDÈS

THE WINE

With a limestone essence, influenced by the stones and the marine fossils lying in the vineyard's soil, *Clos dels Fòssils* made with the exceptional grape variety of Xarel·lo. The wine's deep aromas have been accentuated by its light aging in barrel.

THE SECRET LIFE OF PLANTS

"The secret life of plants" is the concept with which we want to convey our fascination and respect for the mysterious world of plants: living beings with sophisticated sensitivities, strategies and survival mechanisms. *Clos dels Fòssils* emphasizes the bond between the vines and the very special terroir where the mountain vineyards of the Llopart family estate have their roots.

THE VINEYARD

The country estate Can Llopart de Subirats is on average 360 meters above sea level and stretches out over a hill with uneven slopes. The estate comprises 500 hectares: 100Ha of vineyards and over 350Ha of Mediterranean forest. We cultivate the soil bioecologically with the utmost respect for the environment.

The ground is settled in inclined stone platforms, which gives it excellent exposure to the sun and avoids the possibility of any excess water. In winter, the vineyards are protected from the cold northern winds by the mountains of Montserrat.

Plot: Clos dels Fòssils: a limestone terroir packed with fossils from an ancient 16-million-year-old sea

Altitude: 320 m.

Yields: 4.500 kg/ ha.

TASTING NOTE

Brilliant straw yellow color. Fruity bouquet in harmony with light, smoky tones and toasted oak. In the mouth it is balanced, structured, elegantly glyceric and creamy. Yet it is very dynamic, perfectly balancing volume and vigor. It is a very versatile, with a long, pleasant aftertaste.

ANALYSIS

Grape varieties: Xarel·lo (100%)

Aging: 6 months in French oak and acacia barrels

Alcohol content (% vol.): 13.1

Sugar content (gr/L): <2

Acidity (gr/L ac. tart.): 6.5

Ph: 2,9

Serving temperature: 8°C



"Liquid terroir"

Organic farming

Manual harvesting