



“Liquid terroir”

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 sensibilities, strategies and survival mechanisms. *Clos dels Fòssils* emphasizes the bond between the vines and the very special terroir where the mountain vineyards of the Llopert family estate have their roots.

THE VINEYARD

The country estate Can Llopert de Subirats is on average 360 meters above sea level and stretches out over a hill with uneven slopes. The estate comprises 500 hectares: 102Ha of vineyards and over 350Ha of Mediterranean forest. We cultivate the soil bioecologically with the utmost respect for the environment.

The ground is set in steep stone platforms, which gives us excellent exposure to the sun and avoids the possibility of any excess water. In the 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. Ripe bouquet in harmony with slight nutty and buttery aromas, with a sweet spice hint. In the palate it is well structured and elegantly glyceric, slightly creamy. It offers a good balance between unctuousness and young dynamism thanks to a short maturation in oak. It is very versatile, with a long, pleasant aftertaste.

ANALYSIS

Grape varieties: Xarel·lo (100%)

Aging: part of the wine matures 6 months in French oak and acacia barrels

Alcohol content (% vol.): 12.6

Sugar content (gr/L): 0.9

Acidity (gr/L ac. tart.): 5.7

Ph: 2,9

Serving temperature: 8°C

Organic farming · Manual harvesting · Can Llopert Estate