

 LAGRAVERA	LA PELL WHITE		SINGLE PLOT WINE	
	2016	White wine fermented in clay	El Vinyet (Castelló de Farfanya)	1.023 bottles



TERROIR AND VINEYARDS



Located next to the Farfanya river and cultivated on soils with a high percentage of clay, limestone and gypsum.

This vineyard was planted in 1889 in goblet-training with Rupestris de Lot rootstock in staggered rows with a north-south orientation.

Biodynamic viticulture.

VARIETIES (14)

Most of them are local varieties such as: Trobat Blanc, Heben, Sumoll Blanc, Macabeo, Xarel·lo, Pansa Valenciana, Pansa de la Noguera, Moscatel de Alejandría, White Grenache, Valencí, Pirineos 17, Pirineos 4 and other still unknown varieties.

VINIFICATION

Very gentle foot-treading with vertical press. Spontaneous fermentation with indigenous yeasts. 1/3 ferments in stainless steel tank, 1/3 in clay amphora, and 1/3 in acacia barrel.

Ageing: 10 months on its fine lees.

TASTING (29/10/2024)

Aromas of almond blossom and acacia, with citrus notes of bergamot intertwined with pear and nectarine, over a perfumed, mineral, and fresh background of hydrocarbons.

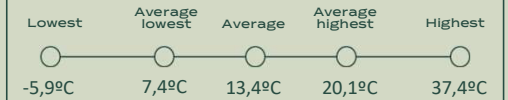
Fennel, mustard seed, and balsamic hints complete the wine's fragrant profile.

On the palate, floral and mineral notes appear alongside pear. A vertical tactile sensation runs through the mouth like a blade, cleansing the palate with its freshness and leaving you salivating for more.

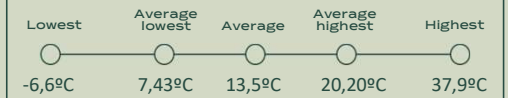
VINTAGE CONDITIONS

El Vinyet

Temperature in 2016



Temperatura mitja darrers 8 anys



Rainfall in 2016



Rainfall last 8 years



PAIRING

Vegetables: from salads to tempura or grilled vegetables. Seafood or delicate style fish.



Seafood



Fish



Vegetables



Rice dishes

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TASTING NOTES



	1	2	3	4	5	Remarks
Color	☐	☐	☐	☐	☐	
Aroma	☐	☐	☐	☐	☐	
Palate	☐	☐	☐	☐	☐	
Harmony	☐	☐	☐	☐	☐	
Date:						