

LA PELL ORANGE SINGLE PLOT WINE 2020 Orange wine El Vinyet (Castelló de Farfanya) 872 bottles



PARCEL-LA EL VINYET LAGRAVERA

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.

SOLUTION 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.

F TASTING (6/3/24)

Delicate bouquet predominantly white flowers, stone fruit, and citrus fruit rind. with hints of apricot, nectarine, grapefruit peel, ..., notes of garrigue, with fresh touches of lemon thyme. santolina. cardamom and malted cereal.

WINIFICATION

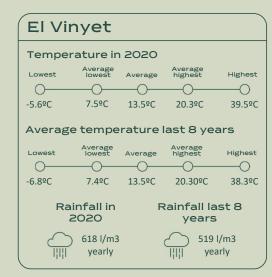
Fermentation with the skins in vessels made with clay from the very same plot.

Native yeasts and bacteria. Contact with skins 2 months.

Aging 1/3 in 500L acacia barrel, 1/3 in clay vessel and 1/3 in glass demijohns.

In the palate it is one of the most delicate and ethereal vintages, with more freshness and verticality than in warmer vintages. Good texture due to the contact with the skins, well balanced with the creaminess of the malolactic fermentation and ageing on the lees. Fluid, vibrant and saline with evolving flinty notes. Very distinctive authentic personality.

> VINTAGE CONDITIONS



PAIRING

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









Rice dished

Seafood

Vegetables



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2020	Orange wine	El Vinyet (Castelló de Farfanya)	872 bottles	



TASTING NOTES						
	1	2	3	4	5	Remarks
Color						
Aroma						
Palate						