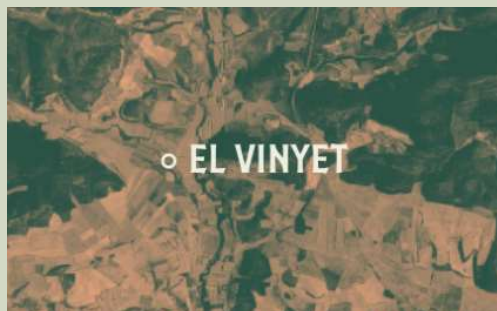


	LA PELL ORANGE		SINGLE PLOT WINE	
	2019	Orange wine	El Vinyet (Castelló de Farfanya)	1,121 bottles



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 gobelet-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 varieties still unknown.

VINIFICATION

Skin fermentation in vessels made with clay from the very same plot.

Native yeasts and bacteria. Contact with skins: 4 months.

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

TASTING (17/07/2021)

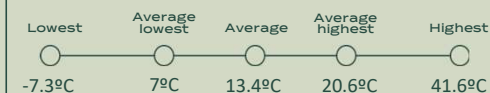
Intense fruity aromas with a myriad of registers such as white pear, apricot, lime, grapefruit peel, and even papaya... Floral hints of jasmine, and fresh herbaceous notes such as lemon thyme, santolina, and malted cereal.

On the palate, it has precise acidity but with some Mediterranean warmth. Good feel that recalls contact with the skins. Glycemic, creamy, saline and mineral with flinty notes. Very persistent, with a more subtle fruit expression than its nose, with unique touches of the clay soil where the vines grow. Very distinctive and genuine character.

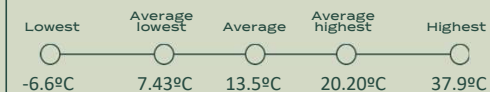
VINTAGE CONDITIONS

El Vinyet

Temperature in 2019



Average temperature last 8 years



PAIRING

Vegetables, ranging from salads to tempura or grilled vegetables. Also, with seafood or delicate fish.



Seafood



Fish



Vegetables



Rice dishes

 LAGRAVERA	LA PELL WHITE		SINGLE PLOT WINE	
	2019	Orange wine	El Vinyet (Castelló de Farfanya)	1,121 bottles



TASTING NOTES

	1	2	3	4	5	REMARKS
Colour	☐	☐	☐	☐	☐	
Aroma	☐	☐	☐	☐	☐	
Palate	☐	☐	☐	☐	☐	
Harmony	☐	☐	☐	☐	☐	
Date:						