

CAN VENDRELL CHARDONNAY/XAREL·LO

- Vintage:** 2007
- Appellation:** Penedès, Spain
- Varietals:** 60% Xarel·lo, 40% Chardonnay
- Alcohol:** 11.5% **Sulfites:** 99 ppm
- Residual Sugar:** 4.4 g/L
- Winemaker:** Josep M. Albet i Noya
- Certificate:** Grapes and facilities have been certified by USDA Accredited Consell Català de la Producció Agrària Ecològica (Spain) and are compliant with the National Organic Program (NOP) of the USDA.
- Viticulture:** The end of the summer is harvest time: an intense period of work which lasts to the middle of October when the grapes are picked with gentle care from dawn to dusk. The hand-harvested grapes—no harvesting machines at Can Vendrell—are taken in small panniers to a narrow, shallow trailer ensuring that the fruit arrives safely with no danger of crushing. At the cellar, the aromatic cargo is loaded into the stainless steel chute which will take the grapes with its infinite spiral down to the alchemy has transformed the grapes into wine.
Estate Bottled
- Notes:** Unoaked, exotic and crisp. A floral and citrus nose unveils a palate that is fresh with notes of peach, nectarine, honeysuckle and orange/lemon zest. Nuances of mineral, spice and almond on the finish. Pairing suggestions: Caprese salad, grilled shrimp, and Mexican or Latin cuisines.
- Accolades:** **86 points**—*Wine Enthusiast*, October 2009
Silver Medal—2006 San Francisco International Wine Competition (2005 Vintage)



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