



ULLS DE MEL

SENSE SULFITS AFEGITS | WITHOUT ADDED SULFITES

ULLS DE MEL BLANC

“VINS NATURALS” 2018

VINEYARD NOTES: One of the oldest Catalan varieties, Xarel·lo, with moderate richness and early ripening, is capable of expressing the minerality and underbrush of the Mediterranean climate. The vineyard's vines are more than 50 years old and predominantly limestone soil with an abundant scattering of fossilized oysters from the Neogene period, 18 million years ago. Facing east, the vineyard absorbs the cool morning sun. The grapes are harvested by hand and after a soft pressing the must is fermented with indigenous yeasts.

THE HARVEST: 2018 harvest keeps similar characteristics than 2017, being very dry during the winter and spring, with low precipitations but very hot during the summer. During the ripening period the climate became more continental, therefore the greater stress on the vines allows for a more concentrated wine. The harvest can vary early, resulting in low yields, high concentration and healthy grapes. The winter and the spring were mild, with heat waves at the start of the summer but mild toward the end. The 2018 vintage is blended with 10% of the 2017 harvest with those grapes aged for over a year in French oak barrels. This results in a mineral wine with an exceptional salinity, freshness, citrus and floral aromas.

No sulphur was added at any time or any other product to preserve the honesty of the soil and allow the expression of this great grape of our home.

APPELLATION: D.O. Penedès

VARIETALS: 100% Xarel·lo

COLOR: Straw yellow color with green nuances, bright and with a fine tear.

AROMA: Varietal aromas with a strong fresh fruit presence. Citric and floral notes of flint and fennel.

FLAVOR: Very fresh, mineral and persistent passing through the mouth with fruity and citric acid sensations. Refreshing and salty after taste. Fresh and fruity.

PAIRING: Ideal to pair with soft cheese, blue and coast fish as well as any kind of rice or pasta, Mediterranean style and white meat. Super to drink alone due to its nice level of acidity and salinity.



UPC: 8 410644 620687
12pk/750ml



Winesellers, Ltd.

ARGENTINA AUSTRALIA AUSTRIA CANADA CHILE ENGLAND FRANCE GERMANY ITALY NEW ZEALAND PORTUGAL **SPAIN** UNITED STATES

P: 847.647.1100 W: www.winesellersltd.com @WinesellersLtd