

Viladellops Flor de Xarel·lo

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Penedes

THE STORY

Finca Viladellops is a historic organic estate in the Garraf Massif, Penedès, 45 km from Barcelona. Its origins date back to 930. Owned by the Desvalls family, it preserves the spirit of an ancient wine village while producing Mediterranean wines from Xarel·lo and Grenache.

PHILOSOPHY: Finca Viladellops believes wine begins with respect for the land. Certified organic since 2005, the estate works only with its own grapes and native varieties, Xarel·lo and Grenache, to express the freshness, salinity and Mediterranean character of the Garraf Massif.

BIOGRAPHY: Marcelo Desvalls leads the estate's new generation. Born among vineyards, he has shaped Finca Viladellops around organic farming, landscape preservation and Mediterranean wines that express the identity of the Garraf Massif.

THE ADJECTIVES

OVERALL: Fresh and Mediterranean expression of Xarel·lo grape

AROMAS / FLAVORS: Subtle and elegant aroma, notes with lightly creamy of fine lees and aniseed-flavoured (fennel).

MOUTHFEEL: Light mineral-saline edge, and round but agile texture.

THE SELLING POINTS

PAIRINGS: Seafood, shellfish, white fish, and mediterranean food in general.

