



CAN RIUS D'ESPELLS 2024

Origin

The grapes that bring this wine to life come from our Can Rius estate, a 16-hectare vineyard located in Gelida, on the eastern edge of the Alt Penedès, at an altitude of 200–250 metres above sea level. South-facing, it basks in the sun for most of the day, while its privileged setting—overlooking Montserrat and surrounded by a landscape dotted with cypress trees—offers protection from both wind and excessive heat. Planted in the late 20th century, its fine-textured, moderately deep, silty-loam soils produce high-quality grapes, ideal for extended ageing.

Viticulture

Our organically farmed vineyard is interwoven with woodlands and natural margins, fostering biodiversity and a more balanced ecosystem.

We practise regenerative, precision viticulture with the utmost respect for nature, focusing on low yields to ensure optimal conditions for our vines. Each plot undergoes meticulous ripeness checks, and harvesting is carried out manually.

Tasting Notes

Colour: Bright golden yellow with straw-coloured highlights, clean and of remarkable visual intensity.

Nose: Complex and elegant, combining ripe white fruit and vineyard peach. Mediterranean herbs, fennel, and fresh almonds intertwine with delicate hints of vanilla, dried fruits, and a subtle toastiness from barrel ageing.

Palate: Broad and structured, with a silky texture that balances freshness and volume. Notable minerality and vibrant acidity provide depth and longevity. The long, persistent finish reveals a distinctive saline touch and a delicate smokiness, adding further complexity.

A Xarel·lo of great character and personality, capturing the purity of its terroir and the finesse of barrel ageing. Its excellent structure and freshness promise significant evolution in bottle, making it a wine with a bright future.

Winemaking

The grapes undergo a cold, pre-fermentative maceration (6 to 10 hours at low temperatures in an inert atmosphere) followed by fermentation of the free-run juice at low temperatures in stainless steel tanks to enhance the freshness and aromatic expression of the grapes. This is followed by a two-month ageing on the lees, which imparts smoothness to the palate and balances the wine's character.

2024 Vintage

The growing season was preceded by a very mild winter with minimal rainfall, foreshadowing a fourth consecutive year of drought. Thankfully, the first rains arrived before bud break, ushering in a mild and generously humid spring.

The ripening process progressed gradually, without heat spikes. While the drought conditions limited grape yields, the resulting fruit was of exceptional quality, marked by outstanding freshness.



DO Penedès

VARIETY

100% Xarel·lo

ABV

11.5%

ATT (TARTARIC ACID)

6.8 g/l

PH

2.9

RESIDUAL SUGAR

<1g/l

BOTTLING

March 2025

HARVEST START

Late September 2024

SOILS

Loam-limestone

AGRICULTURE

Certified Organic

