

onna

by RAMON CANALS

ONNA XAREL.LO ORGANIC & VEGAN WINE



Onna Xarel.lo is a white wine produced with the grape variety Xarel.lo from **100% organic certificate old vines** grown in Penedès region.

The juice was cold macerated with the skins to obtain the distinctive qualities of this indigenous grape variety. Onna is a that presents a pale yellow color with white and tropical fruit aroma, full-bodied, pleasant and dry.

It is an organic and vegan certificate wine.

VINEYARDS: PENEDÈS TERROIR

Grape varieties: Xarel.lo.

Region: D.O. Penedès. **Sub region:** Central Penedès (Xarel.lo).

Altitude of the vineyards: 150m (Xarel.lo).

Climate: mild Mediterranean.

Annual rainfall: an average of 465 liters per square meter.

Soil: clay and calcareous.

WINEMAKING

Harvest: hand gathered to select the best grapes. The harvest was at beginning of September.

Pressing and must fermentation: pneumatic press. Press and skin maceration during 6 hours.

Blend: Xarel.lo.

Fermentation temperature: 15-16 °C.

TASTING NOTES

Appearance: It presents a beautiful pale yellow color.

Aroma: It's fresh with white and tropical fruit aroma.

Palate: It has a good balance, full-bodied with smooth palate and pleasant and dry finish.

Gastronomy: It's recommended for aperitif, assorted salads, pasta, rice and fish dishes. Enjoy anytime of the day.

Tips: served cold, between 6°C to 8°C, in wine glass type, transparent, thin and without decoration.



Ramon Canals

Owner and winemaker