



# ORÍGENS, 1894

## ORGANIC AGRICULTURE

### VARIETIES

100% Xarel·lo

### VINEYARDS

Vines from our oldest estates.

### WINEMAKING

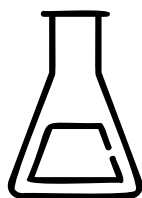
This 100% Xarel·lo is a **minimal intervention wine, fermented in a clay amphora**. Orígens 1894 has undergone a **spontaneous fermentation**, which means that **the yeasts that have fermented are autochthonous from the vineyard**. We haven't added any product: **we have let nature do its thing**, and we have let the wine follow its process, without intervening.

### TASTING

Pale yellow colour. **Varietal aromas** from the Xarel·lo variety in their highest expression: **white fruits, stone fruits and the characteristic minerality** of this variety.

### Pair with ...

Salads with fruits, seafood with citrus sauces, vegetable tabbouleh, tempura and white meats.



ABV: 12 % vol.

pH: 3,42

Acidity: 4,2 g/L Tartaric A.

Residual sugar: 1,3 g/L

Organic and vegan wine



ALSINA & SARDÀ

VITICULTORS DES DE 1894