
WHITE WINE
2019
DO Catalunya

Varieties

Chardonnay (60%)
Xarel·lo (40%)



ARRAONA

This wine takes its name from the old Iberian village of Sabadell. It was created on the Can Gambús property in the Sabadell Agricultural Park with the aim of reclaiming the wine-growing past of the city and recovering agricultural, cultural and landscape values.

TERROIR

Weather and features of the vintage

The Can Gambús estate in the Sabadell agricultural park enjoys a Mediterranean climate with fairly hot summers and mild winters. The 2019 vintage is characterized for being typically mediterranean, with a lenient winter and a wet spring, with an accumulated rainfall up to 120mm and temperatures not exceeding 25°C. This conditions stimulate the gradual growth of the vine, developing a good balance between vegetative growth and flowering. The summer began with a strong heat wave and an episode of heavy rain in July. This fact made an increase of the water available in the soil which promoted good ripening of the grapes.

Original land plots

Vineyards of the Can Gambús estate in the Sabadell Agricultural Park.

THE WINE

Production

The grapes are hand-picked into 10-kilo crates and pressed with the whole grain and stem. We ferment the Chardonnay in new French oak vats and the Xarel·lo in 500-litre vats to respect the varietal character of the grape and achieve a perfect balance in the contribution of the wood. The wine is aged on the lees and the effect produced is harnessed to stir the settled lees back into the wine every week throughout the 4-5 month ageing period in order to boost the volume in the mouth and deliver a more refined and elegant integration of wood and wine.

Analysis

- Alcohol content: 14%
 - Total acidity: 3,44 g/l (Sulphuric acid)
 - Volatile acidity: 0,26 g/l
 - Residual sugar: <0,5 g/l (glucose+fructose)
 - Total sulphur: 59 mg/l
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TASTING NOTES

In the nose, intense bouquet of ripe stone fruit (peach) and tropical fruit (pineapple) with touches of aromatic citrus fruits and spices (white pepper). Soft, elegant notes of ageing in wood (vanilla and brioche) are distinguished and are very well integrate. Fresh and buttery in the mouth, lively and with a long aftertaste. The ripe stone fruit and vanilla notes return).

Goes well with salmon or swordfish carpaccio. Ideal for pairing with tuna and cold-meat and cheese plates.



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