

ÚNIC

Unique (Únic), so called because we bottle those unique experiments that we carry out every year in the cellar and in the vineyard. And as every year is different, no bottle of Únic is the same. For this reason, each vintage of Únic is a very limited edition that is presented as a discovery.

The 2021 is an organic monovarietal Xarel·lo of minimum intervention. Harvested by hand and crushed by feet in the vineyard, with spontaneous fermentation with wild yeasts. A microvinification of only 617 bottles.

WHITE WINE 2021

Varieties

Xarel·lo 100%



TERROIR

Climate

The climate is continental Mediterranean, with cold dry winters and hot summers tempered by the soft breeze blowing in from the sea in the evening that cools the night, particularly during ripening season. The scarce rainfall is concentrated in autumn and spring (350-450 mm yearly).

Plots of origin

The grapes originate from the vineyard Catxassa, at an altitude of 550 meters, in Vallbona de les Monges.

Soil

Chalky clay soil with variable levels of stoniness and depth.

Features of the 2021 vintage

The 2021 vintage was close to the average of the sub-area, in contrast to the last three years, which had been more heterogeneous. The snowfall in January loaded the depth profile of the soil and this allowed the plant to reach the harvest with moderate water stress, ideal for the final quality of the fruit. A single episode of rain during the harvest allowed us to harvest in very good sanitary conditions. In terms of temperatures, it has been a year with exceptionally high peaks in June, August and September, with a usual average for the rest of the year and with cool nights during September and October, which has allowed a very balanced maturation.

THE WINE

Viticulture and wine processing

Organic rainfed viticulture. Manual harvest in boxes of 10-12 kg and selection in the vineyard. The grapes are crushed by feet in the vineyard itself, where spontaneous fermentation begins with wild yeasts from the vineyard. The fermentation ends in the cellar, in a stainless-steel tank, without temperature control and with minimal intervention.

Tasting notes

Straw yellow color. Complex nose, where we find stone fruit (apricot), notes of orange peel, a trace of aniseed and a hint of yeast. In the mouth it is a mature Xarel·lo, with a good acidic balance. Fresh, intense with aniseed notes, with an oxidation point at the end and a long aftertaste. The Únic 2021 is an ideal wine to accompany seafood or any type of fish. It combines well with stews, white meats and dishes with aniseed notes.

Design

The graphic image on Únic is the work of the Lleida designer Pau Llop and the Barcelona designer Esteve Padilla, from the graphic design studio 131.gd, who wanted to reflect the experimental unique character of this wine. A label that plays with simplicity and honesty and uses the typography to make each label unique: the number on each bottle incorporates the image of each one, thus making each bottle one of a kind.