

PARAJE CALIFICADO SERRAL DEL VELL



- ✕ Area: **18 ha**
- ✕ Soil: The soil of Serral del Vell has a unique personality thanks to its large amount of limestone, containing chalky nodules and also a considerable presence of stones from the Serra del Mar and the Serra Catalana. Through erosion, chalk carbonates have been deposited on top of the soil and, on occasion, have also permeated the soil, creating the characteristic stone masses.

These soils have a loamy texture (a balance of different particle sizes: sand, silt and clay) with the presence of gravel, pebbles and stones that help water to drain and the roots to penetrate deep into the soil.

- ✕ Varieties: **12 ha XAREL·LO / 6 ha MACABEO**

- ✕ Products: **SERRAL DEL VELL**

- ✕ Description:

Serral del Vall is a place of incomparable beauty with the imposing mountain of Montserrat as guardian of a unique setting in both topographical and geological terms. Serral del Vall is a high plain made up of the slopes of the Bitlles river and the undulations of the river courses that feed the torrent of Lavernó.

This high plain has several terraces of considerable size with very gentle slopes which man has gradually shaped by building embankments and mounds. The lie of the land, made up of hilltops and torrents, gets sharper as it approaches the mountain of Montserrat. The vines are grown in those areas easier to cultivate in the past, while the woods are located on the steeper slopes or rockier zones populated with carob trees.

Recaredo

DES DE 1924



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CAVA DE PARAJE CALIFICADO TURÓ D'EN MOTA 2004

BRUT NATURE

✕ Grape varieties: XARELLO

✕ Analysis:

ALCOHOL CONTENT: 12% VOL.

DOSAGE: NON-DOSAGE.

TOTAL ACIDITY (TART. ACID): 5.5 g/l.

✕ Description:

Turó d'en Mota 2004 represents the elegance of simplicity: one unique vineyard, one single variety, one vintage and one production of only 2,907 bottles.

This is a terroir wine in the broadest sense of the term. In other words, it expresses an area of very chalky land with a Mediterranean climate, Xarello grapes and viticulture that prioritises observation over intervention.

One long, meticulous ageing of at least 145 months (12 years and one month) in contact with the lees adds the most subtle and complex nuances that express the passing of time itself.

With an area of 0.97 hectares, 4,250 kg of grapes were produced in 2004.

✕ Importer: Les Caves de Pyrene