



NAT 1917 XAREL LO, DO Penedes, 2021

Cellers Domenys, Tarragona, Spain

LCBO # 33825 | 12.5% alc./vol. | \$15.95 | Release: 20-Jan-2024

"...this 100% Xarello grown near the Mediterranean coast just west of Barcelona has a bright light straw colour and a gently floral, slightly spicy, faintly honeyed, ripe, wintermelon nose. Dry, medium to medium-light bodied, bright, fresh, citrusy-cantelope fruit flavours with a lingering, crisp finish. Versatile and ready-to-drink... Perfect with seafood, cream-based pasta dishes and Sunday brunch - especially omelettes."

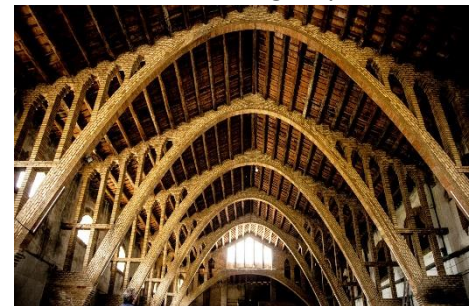
Score - Recommended Best Buy (Michael Vaughan, Vintage Assessments, 2024)

Wine is colour. Wine is smell. Wine is flavour. Wine is texture. Wine is... Wine is everything that you can smell, observe, perceive, appreciate and discover. A whole world of senses to which to devote moments to make it yours: wine is time. The wine family of Nat 1917, which means "born in 1917", pays tribute through its name to the year that Cellers Domenys came into being and, at the same time, the passing of time, with the phrase that always accompanies it, "Wine is time". In consonance with this idea, every one of the wines is represented by a clock pictured on the label.

History & Terroir:

The Cellers Domenys was built by Cesar Martinel, disciple of Antonio Gaudi in 1917 in Sant Jaume dels Domenys, today has over 600 members, 50 person professional team, >2,500 Ha of vineyards, ~200 Ha of olive orchards.

Nat 1917 harvested from the pre-coastal hills of Alt and Baix Penedès, from calcareous land located in the villages of Bellvei, La Bisbal, St. Martí Sarroca, and Sant Jaume dels Domenys, with free-standing vines and trellised vines, the oldest being 40 y.o.



Vinification:

Macerated with the skins for 6 hours at ~11°C, followed by alcoholic fermentation of the must at low temperature (16°C) for 12 days with the aim of extracting and preserving. Kept in steel-tank on its lees for 3 months. Filtered and stabilized before bottling.

Variety: Xarel-lo 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 7-10°C with pasta salads, semi-cured cheese, rice's (paella), "suquet" fish base Catalan stew, white meats, and poultry.

Vintage Assessments'24

Recommended Best Buy



Representing Star Producers Globally,



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A NEW ORGANIC SPANISH

white delight

ONLY
\$15.95

NEW IN VINTAGES

NAT 1917 XARELLO 2021
VINTAGES #33825

VINTAGE ASSESSMENTS

RECOMMENDED BEST BUY

[click here to see review](#)

