

DUES VOLTES XAREL·LO 2024

White Xarel·lo

dues
voltes
VINS de TERRITORI



Winemaking and aging

Area: La Secuita [Tarragona]
Certification: Varietal wine
Type of soil: Limestone soil
Variety: White Xarel·lo 100%
Harvest: September 9th
Aging: 8 months in french oak 500L
Nº of bottles: 748 bottles

Analytical data

Alcohol: 11 % vol
Volatile acidity: 0,37 g/L
Residual sugar: 0,02 g/L
Total acidity: 4.83 g tartaric acid/L
pH: 3,41
Total sulphites: 30 mg/L

The "Dues Voltes" project brings together unique vineyards that represent distinctive local varieties, perfectly capturing the organoleptic characteristics of their respective territories.

THE ESTATE

Matafaluga is a Xarel·lo vineyard located in the municipality of La Secuita. It was planted in 2016 and has been organically certified from the very beginning, managed according to regenerative agriculture practices. It covers an area of 1.2 ha with predominantly calcareous soils.

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Single-varietal white wine made from Xarel·lo. Carefully hand-harvested with double selection in the vineyard and in the winery. Destemmed and directly pressed. Fermentation in stainless steel tanks at a controlled temperature below 20°C for 20 days. In the final stage of fermentation, the wine is racked and aged on fine lees for 8 months in 500L French oak barrels. The wine was bottled in spring 2025 after a gentle filtration.

TASTING NOTES

Color: Bright golden hue.

Aroma: Marked by balsamic notes that bring freshness and integrate perfectly with aromas of white fruit and stone fruit such as ripe peach, adding sweetness and roundness. As it evolves in the glass, delicate secondary notes of honey appear.

Palate: High intensity. Balanced acidity enhances its freshness. Apple and peach notes return on the palate. Development: At an optimal point for drinking, though it still has the potential for positive ageing.

A 100% terroir wine

Serving temperature: 6-10 °C

CELLER
dues
voltes

