

ANAIS

XAREL·LO
ORGANIC

Anais looks for new horizons, landscapes and authentic flavours with her airplane. When she flies over the Penedès vineyards she thinks that this could be her place in the world.

The winery's tribute to all those women who, nonconformists and dreamers like Anais, let themselves be guided by their innate curiosity, follow their passions and fight to achieve everything they want.





ANAIS | Xarel·lo

Organic · DO Penedès

ORIGIN

Vineyards located in the central zone (Sant Llorenç d'Hortons) and the high zone (Font-Rubí) of the Alt Penedès, at an altitude between 200 and 350 metres.



XAREL·LO,

emblem variety in Penedès

Variety originally from Catalonia and emblem of the Penedès, versatile for the production of still wines and sparkling wines. We can find it in the central Penedès. It is characterized by producing fruity, aromatic and fresh wines.

ELABORATION

Slow alcoholic fermentation at 16 °C–17 °C in stainless steel tanks, under an inert atmosphere to minimize oxidation and preserve the aromatic expression of the variety. No skin maceration was carried out. Batonnage was performed to enhance the sensation of volume on the palate.

With this wine, the winery aims to express the finesse and subtlety of Xarel·lo grown in the Penedès.

SENSATIONS

Aroma: Aromatically intense and clean, it stands out for the freshness and purity of its aromas. Citrus notes and ripe peach dominate, with a subtle mineral background and a delicate saline touch reminiscent of the sea breeze.

Palate: It fully confirms the impressions from the nose, with a citrusy and fruity (peach) entry, a silky texture, and a long, balanced palate. The minerality and hint of salinity add freshness, extending the final persistence.

Evolution: Over time, the wine gains complexity. Aromas of dried fruits appear, along with subtle aging notes and spicy hints like white pepper. The stone fruit remains present, but with a more mature and integrated profile.

Particularity: Its mineral and saline character gives it a unique personality, evoking the Mediterranean landscape.

PAIRING

Ideal as an aperitif, thanks to its freshness and saline character. It pairs especially well with seafood rice dishes, grilled white fish, and all kinds of shellfish, enhancing their texture.

Vintage	2025
Denomination	DO Penedès
Variety	Xarel·lo
Cultivation Area	Sant Llorenç d'Hortons and Font-rubí (<i>Alt Penedès</i>)
Altitude	200 - 350 metres
Alcohol volume	12%
Service temperature	8°C
Total acidity	5,75 g/L (<i>tartaric acid</i>)
Ph	3,15
Residual sugar	1 g/L
SO ₂	70 mg/L <i>DO Penedès maximum: 140 mg/L</i>

Light body Creamy body

➖ Aromatic ➕ Aromatic

➖ Fruity ➕ Fruity

WINEMAKING PHILOSOPHY



Produced sustainably from the vineyard to the cellar. Certified organic by the CCPAE and in environmental actions by the Sustainable Wineries for Climate Protection (SWFCP).

ANAIS XAREL·LO AWARDS

Year 2025



Anais Xarel·lo 2023. Gold Medal
Wine Enthusiast. 92 points.

Year 2024



Anais Xarel·lo 2023. Gold Medal
Berliner Wein Trophy

Year 2022



Anais Xarel·lo 2021. Gold Medal
Premis Vinari



Anais Xarel·lo 2021. Gold Medal
Ecoracimo

Year 2021



Anais Xarel·lo 2020. Gold Medal
International Wine Awards

Year 2020



Anais Xarel·lo 2019. Gold Medal
Ecoracimo

Year 2019



Anais Xarel·lo 2018. Silver Medal
Decanter World Wine Awards