

ROMI

selects

ALVARO GONZALEZ MARCOS COM MAI

Alvaro González started farming in Penedès in 2013 with the goal of making artisanal wines with great respect for the environment. His 50+ year old, bush trained vines are certified organic and benefit from some biodynamic practices. González works entirely by hand and grows only local Catalanian varietals.

VINTAGE: 2019

REGION: Penedès, Catalonia, Spain

GRAPES: Xarel.lo

YEASTS: Native

MACERATION: 12 days on skins

FERMENTATION VESSEL: Stainless steel

AGING: 3 months in oak, 3 months in stainless steel

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Biodynamic

ALCOHOL CONTENT: 13.5%

SOIL: Clay-loam & calcareous

VINE AGE: 50 years old

VOLUME: 750mL

TASTING NOTES: Bosc pear, thyme, saline

