

ROMI

s e l e c t s

ALVARO GONZALEZ MARCOS A TEMPS

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 Catalan varieties.

VINTAGE: 2019

REGION: Penedès, Catalonia, Spain

GRAPES: Xarel.lo, Parellada

YEASTS: Native

MACERATION: 3 days on skins

FERMENTATION VESSEL: Stainless steel

AGED: 5 months on lees in stainless

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Biodynamic, gobelet trained

ALCOHOL CONTENT: 12%

SOIL: Clay-loam & calcareous

VINE AGE: 50 years old

VOLUME: 750mL

