

BLAU CEL

Organic wine – DO Tarragona



PRODUCT FILE

- **Bottling Cellar:** Celler 9+
 - **DO:** Tarragona
 - **Varietals:** Xarel-lo (locally called Cartoixà), Macabeu
 - **Certification:** Organic
 - **Kind of wine:** Young white wine
 - **Alcohol:** 12 %
- **Taste:** Pale and clear yellow colour. Very aromatic wine (citric fruits and flowers). It has a soft taste that brings us memories of white fruit and flowers. Nice acidity to make it a fresh Mediterranean wine.

LOGISTIC INFORMATION

- **Bottle EAN code:** 8437004251657
- **Case EAN code:** 8437004251640
- **Bottles per case:** 6

PALLET COMPOSITION	EUROPALLET (120 x 80cm)	STANDARD (120 x 100cm)
Cases x layer	21	25
Layers x pallet	5	5
Cases x pallet (bottles x pallet)	105 cases (630 bottles)	125 cases (750 bottles)

MAIN CHARACTERISTICS OF BLAU CEL

- Organic
- Original yeast from the vines

- Old vines (around 60 years old)
- Small parcel vines
- Poor soils
- Vines combined among other crops (and many different crops in total) and forests – a lot of biodiversity in the area
- Dry farm wines
- Mediterranean coast climate
- Autochthon varieties

- Dry wine
- Prune and harvest mostly manual
- Artisan winemaking (tailored control for each tank and parcel. Small tanks and parcels)
- We follow the moon calendar
- Traditional works in the vines
- Winemaking tradition for several centuries in the area

- Characteristics of the wine:
 - Minerality
 - Acidity
 - Citric aroma and taste
 - Long aftertaste
 - Nice aging
 - Alcoholic degree moderately low
 - Made with varieties very common in the area
 - Characteristics of the wine that reminds us of the climate and the area