



VINYA LLARGA

VINS DE MARIA RIGOL ORDI

TRANQUILS



A new chapter. The same roots.

We are excited to embark on a new chapter in our journey by producing still wines. This project stems from our desire to authentically and respectfully represent the land that inspires us, the Penedès region. Same commitment, new expression.

VINYA

2024

LLARGA

XAREL-LO 100%

Analytical Data

Alcohol content 12.50% vol.

Total acidity 6.54 g/L
expressed in tartaric acid

pH 3.03

Total sugars <0.3 g/L

Volatile acidity 0.20 g/L

Malic acid 1.5 g/L

Vineyard

Xarel-lo grape variety from a single vineyard called Vinya Llarga, located in the Foix River basin in the municipality of Sant Martí Sarroca. Planted in silty-loam soils facing north-west and 280 metres above sea level in 2000 using Double Royat formation. Spur and cane pruning. Medium-depth soil with varying levels of stoniness and a certain amount of calcium carbonate, providing good water retention. Grown using organic viticulture techniques and certified as such. We avoid working the soil during the autumn and winter months in order to keep soil mineralisation to a minimum and we prioritise environmentally-friendly growing practices and techniques such as the use of pheromones and organic fertilisers.

Production

Hand-picked on 13 September 2024. Half of the wine was fermented and aged in stainless steel tank and the other half in two 500-litre amphorae for six months on its lees. Bottled on 14 April 2025.

Tasting Notes

There are no tricks to Vinya Llarga. It softly speaks to us about our oldest variety and about the uniqueness of the Penedès region. Energetic yet gentle. Good body, wonderful acidity, and hints of saltiness and ripe citrus fruits. Powerful aroma, with balsamic menthol notes, fresh, crisp wild apple and delicate hints of fennel. A very lively and cheerful wine, bright and expressive. It transports us to a spot in a meadow filled with wildflowers. On the palate, its acidity is enhanced revealing the grape's tannic character, crystallised fruit, cherimoya, overripe pear and an original fermier twist. Raising the temperature causes the aromas to shift towards red-berry and dairy fragrances. It conveys a pure and honest feeling that seeks to explain what is essential.



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