

VI DE GLASS

XARELLO

2018



Grape varieties: Xarel·lo

Vol. 9,5 %

Production: Vi de Glass was born after years of research in the quest for a wine that would demonstrate the lovely richness of sweet ice wines. It is made by freezing grapes that have reached their perfect point of maturity using cutting-edge technology. After a slow, natural fermentation, we have a fruity and very concentrated wine that is sweet yet refreshing.

Impressions: this sweet wine offers up floral notes, hints of citrus (lime, grapefruit peel), exotic fruit (ripe pineapple and mango), table grapes, wild peaches and acacia honey. It is pleasant, smooth and glyceric with a lovely acidity on the finish keeping it crisp and fresh.

Moments: this sweet wine makes a wonderful aperitif and goes particularly well with fruit-based dishes. What's more, its refreshing acidity and natural sweetness create a harmonious contrast that works well with a number of other food pairings. We love it with foie gras and soft cheeses.

Ecology and sustainability

For us, wine is a way of feeling and sharing, of relating to our world and the environment around us. That is why we take great care of our vines by working our land in an ecological and biodynamic way. We also use sustainable practices in the winery, including a reduction in the weight of our packaging, which in turn reduces their carbon footprint during transport, and the use of renewable energies, such as solar energy. All this helps us to preserve the rich and varied ecosystem that is beneficial to the environment and, therefore, to the grapes we use to craft our wines.