

Utòpic

Mayol Xic Plot

2016

Extreme Penedès



Variety

Xarel·lo



Aging

Oak french barrel and magnums



Serving temperature

Pour at 16°C



Pairing

Asiatic food, white meat, rice
and white fish



Awards & Press

Peñin 2020: 92 points

As its name expresses, it is the utopia of Il·lògic. A wine from Mayol Xic Plot that has been working for more than two years to present an extreme and unique Xarel·lo.

Tasting Notes

Yellow color with a certain intensity that denotes a long aging. On the nose, it is shy at the beginning but quickly wakes up, contributing in the first instance notes of fresh lees. Opens up remarkably in the glass, providing fresh notes of citrus fruits, peach and apricots, complemented with toasted and creamy notes of the aged part in barrels. On the palate maintains the aromatic characteristics, especially the freshness since the beginning. Delicate complexity and certain velvety notes that accompany a refreshing finish.

Organic and sustainable farming



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Mayol Xic Plot

2015

Vineyard properties

Vineyard/Estate name: Mayol Xic plot in Sumarroca Estate

Soil composition: Calcareous and extremely poor soil in organic matter

Training method: Guyot

Altitude: 160 m

Exposure: north-south

Yield/ha: 4000 kg/ha

Winemaking & vintage

Vintage: 18 months in oak french barrel. 12 months in cava magnums.

Harvest:

The year 2015 began with strong downpours in the autumn, which finished just before the harvest. Since then the winter was very mild and extremely dry. Only a snowfall in February helped cleanse the vineyards. The beginning of spring was cool, especially at night and at the beginning of May temperatures rose to extremes never seen before (one or two degrees higher than previously recorded) the heat continued during June and July, accompanied by drought although there was some rain well distributed. The last rain was before the harvest in mid-June. The temperatures returned to normal in August which improved the quality of the maturation of the grapes and, along with a new rain falling in late August, made the grapes ripen optimally.

First Vintage: 2015

Number of bottles of this vintage: 1.000

Fermentation: Oak french barrel and magnums

Length of the alcoholic fermentation: 16-20 days

Fermentation temperature: 16°C

Analytical data & allergens statement

Alcohol: 11,50%

Residual (dosage): dry

Acidity: 6,0 g/l (tartaric acid)

pH: 3,11

Don't contain: gluten, dairy products and there is no danger of cross-contamination

Contains: sulfites




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