

J&C Postals Blanco

Juvé & Camps



56% Xarel·lo
44% Garnacha
Blanca



PENEDES



12% ABV



GENERAL INFORMATION

Looking towards Montserrat or the river Anoia, amidst the gentle hills to the west or overlooking the small Mediterranean ravines, the different positions of our plots of white varieties enhance the rich nuances of a wine that captures all the expressions of the Espiells landscape

For the production of Xarel·lo, we revive the tradition of “vi brisat” (skin-contact wine). Half of the grapes are pressed, and the must undergoes a static racking to eliminate the lees. The other half is destemmed, crushed, and, along with its skins and seeds, is added to the tank with the clean must. Fermentation takes place at low temperatures over 22 days, allowing the skins to impart structure and complexity to the wine. Meanwhile, the Garnatxa Blanca is gently pressed and fermented at low temperatures in stainless steel tanks before being integrated into the final blend, contributing its character and balance..

TASTING NOTES

Pale yellow, clean and bright. Medium intensity with a pronounced varietal character, featuring aromas of Mediterranean herbs such as fennel and rosemary, complemented by a subtle spicy touch of white pepper. Notes of ripe pear, white flowers, and vineyard peach complete the aromatic profile. Fresh, smooth, with a vibrant texture that adds body and subtle firmness. The finish is very long, dominated by elegant hints of Mediterranean herbs.