



# CELLER\_CREDO

XAREL-LO | BIODIVERSITAT | OBRADOR | PATCHWORK

## Mirabelles

2017

*'Mirabelles', a wine that explores the vibrancy of Malvasia de Sitges and its extraordinary ageing potential. A re-encounter with one of the great indigenous varieties of the Penedès wine region.*

**Mirabelles** represents another step forward in Celler Credo's commitment to rediscovering and exploring the traditional varieties of the Mediterranean region. **Mirabelles 2017** is made from a family vineyard located in Can Rossell de la Serra (Torrelavit), cultivated in accordance with the principles of organic and biodynamic agriculture. The vineyard, which occupies a total of 0.9 hectares, stands at an elevation of 280 metres and is made up of clay-loam soil.

In Celler Credo we let plant cover grow spontaneously between the vines. This cover plays a crucial role, loosening the soil, regulating water retention and drainage, and helping to foster biodiversity and to maintain a balance in the vineyard ecosystem. Natural treatments made of plants are applied to the vines in order to control the presence of fungus and strengthen the vine's defences.

All Celler Credo grapes are harvested by hand to ensure the excellent quality of the fruit. Furthermore, we take great care over grape ripening with the aim of producing wines with natural, fresh acidity with the intention of achieving an expressive and balanced wine.

Pellicular maceration and must fermented in a vessel made of low-porosity red clay, which allows the wine to breathe to a degree and respects Malvasia de Sitges' varietal character. Fermentation takes place with indigenous yeasts isolated from Celler Credo's vineyards, an essential element of identity in the making of truly terroir wines. After fermentation, the wine is stirred with the finest lees for one month, then carefully aged in the bottle for two years.

This wine may contain natural sediments due to our minimal intervention.



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**Grown, made and bottled on our family-owned estate**

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**Variety**  
100 % Malvasia de Sitges

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**Mirabelles' Vineyard**  
0.90 ha

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**Bottles produced**  
770

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**Alcohol content**  
11.5 % · 75 cl

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**Total Sulphur dioxide**  
45 mg/l  
150 mg/l is the max. permitted by the EU for organic white wines

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**Residual sugar**  
<0,3 g/l

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**Suitable for vegans**  
Vegan Wine

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**Natural Cork Stopper**  
A sustainable recyclable, material



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**EcoBottle**  
390 gr  
Less weight, less impact on the carbon footprint

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**Organic, biodynamic farming**



Certified Organic by CCPAE



Certified Biodynamic by Demeter

CELLER CREDO  
Tamarit 10  
08770 Sadurn d'Anoia  
Barcelona · Spain  
+34 93 891 02 14

vins@cellercredo.cat  
www.cellercredo.cat