



# CELLER CREDO

XAREL·LO | BIODIVERSITAT | PATCHWORK

## ALOERS 2019

*'Aloers' was the name given to farmers in the Middle Ages who owned the land that they cultivated. They were free of any duty to pay rent or render service.*

Aloers 2019 is made using grapes from a unique vineyard located in the interior of Alt Penedès cultivated in accordance with the principles of organic agriculture. The vines are 50 years old and the vine training method is based on bush shape.

Aloers offers the freshest, most genuine expression of the Mediterranean Xarel·lo grown on calcareous soils. Celler Credo's team wants to ensure a wine of great vivacity that can have a long life in the bottle.

All Celler Credo grapes are harvested by hand to ensure a precise selection of the fruit and to guarantee its excellent quality. 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.

Aloers is made by allowing the must to macerate for a few hours with the grape stems and skins. Celler Credo's wines ferment always on indigenous yeast isolated from our vineyards, an essential element for producing truly terroir wines.

With the aim of giving structure and finesse to the wine, lees are stirred for approximately one month. Then, the wine remains in stainless steel tank for 6 months on the fine lees.

Aloers seeks to give the fullest possible expression to the terroir and may have completely natural sediments due to our minimal intervention. This wine is vinified and bottled on the family-owned property.



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### Variety

100 % Xarel·lo

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### Bottle Sizes

750 ml and 1500 ml

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### Alcohol content

12 %

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### Total Sulphur dioxide

44 mg/l

150 mg/l is the max. permitted by the EU for organic white wines

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### Residual sugar

<0,5 g/l

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### Suitable for vegans

Vegan Wine

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### Natural Cork Stopper

Cork is a sustainable recyclable material



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### EcoBottle

390 gr

Less weight, less impact on the carbon footprint



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### Organic farming



Certified Organic by CCPAE

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