



# Celler Credo

Celler Credo Aloers is an elegant and vibrant white wine crafted exclusively from 100% Xarel·lo, offering a pure expression of the Mediterranean, cultivated with organic and biodynamic principles.



## Aloers 2019

Penedès, Spain

### Region and Vineyards

The **Alt Penedès region**, located in **Barcelona, Spain**, is a renowned area for Mediterranean viticulture, benefiting from its proximity to the sea and the limestone-rich soils that enhance the vibrancy of the wines. The **La Pedra Blanca family-owned vineyards** lie at the heart of this region, reflecting its diverse microclimates and fertile calcareous soils.

Celler Credo practices **organic and biodynamic farming**, certified by **Demeter** and **CCPAE**. The vineyards maintain a **natural plant cover** between the vines, which plays a vital role in improving soil structure, regulating water retention, and fostering biodiversity. Phytotherapy, or natural plant-based treatments, is applied to strengthen the vines' defenses against fungi and other stresses. All grapes are **harvested by hand**, ensuring exceptional quality and care for the fruit.

### Winemaking

**Aloers** is crafted with minimal intervention to reflect the authenticity of the terroir. After harvest, the must is allowed to macerate for several hours with the grape stems, enhancing the wine's complexity and structure. Fermentation uses only **native yeasts** from the estate's vineyards, preserving the unique character of the region.

The wine rests on its lees for approximately **one and a half months**, adding depth and texture to its profile. No filtering is applied, meaning natural sediments may appear in the bottle, further demonstrating its minimal-intervention approach. All Celler Credo wines are grown, produced, and bottled on the estate, emphasizing a closed-loop philosophy.

### Tasting Notes

- **Color:** Bright straw yellow with greenish hues, reflecting its youth and vitality.
- **Aromas:** Notes of **green apple**, **pear**, and **citrus zest**, complemented by subtle hints of **white flowers** and a saline undertone.
- **Palate:** Fresh and crisp, with flavors of **lemon**, **almond**, and a mineral-driven finish. The wine's vibrant acidity and lees contact create a textured, lively mouthfeel.

Alcohol :12,00 %

Composition: 100% Xarel·lo



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### Did you know?

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The name **Aloers** refers to farmers in the **Middle Ages** who owned the land they cultivated, free from feudal duties. This historical connection underscores the winery's commitment to independence and respect for nature.

### Wine Pairing Ideas

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- **Grilled prawns with garlic and parsley:** Enhances the wine's saline and citrus notes.
- **Marinated artichokes with lemon vinaigrette:** Complements its vibrant acidity and mineral finish.
- **Goat cheese tart with herbs:** Matches the wine's creamy texture and subtle nutty flavors.
- **Sea bass ceviche with lime and coriander:** Highlights the wine's freshness and bright character.



#### Robert Parker (RP) : 92 Points (2018)

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*The intention of the 2018 Aloers is to go one step further from the initial Miranius; it's still unoaked but has more density, tension and acidity, and it was macerated with the skins for a few hours and kept with the lees for a while. There are some smoky/leesy notes, but the wine feels very pure and transparent, which is the overall Credo style. It wants to show Xarello without interferences and has varietal notes of fennel, low alcohol (10.5%), sustained acidity and low pH, something they have learned from their experience with their sparkling wines. It seems to improve in precision and transparency with each new vintage. 13,000 bottles produced.*

