

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Assís & Eudad Suriol

Appellation Penedès

Subzone Alt Penedès

Climate Mediterranean

Varieties Xarel-lo

Soil Calcareous Clay

Elevation 250 meters

Vine Age 27-29 years

Pruning Espaldera

Farming Certified Organic

Production 437 cases

Suriol

Donzella 2016



The **Suriol** family has lived and made wine in the same *masia*, the Castell de Grabuac, in Penedès since the 15th century. They produce Cavas and still wines using traditional, non-interventionist methods, indigenous grape varieties vinified by parcel with native yeasts, local chestnut wood for barrel aging, and corks from the local forest. The results are some of the most complex and layered Penedès wines that we have tasted.

The Suriol estate is located in the village of **Font Rubí** in the **Alt Penedès**, just north of Vilafranca and west of Sant Sadurni d'Anoia, and a one-hour drive from Barcelona and the Mediterranean Sea. Their 25 hectares of vineyards are divided up into 20 different microplots and surround the *masia*, and have been certified organic since 1996. They employ biodynamic practices as well, utilizing native plants for preparations.

Donzella is made from two estate parcels of **Xarel-lo** vines planted in 1987 & 1989, “El Bosc” and “l’Hort.” The grapes were hand-harvested, pressed and fermented with wild yeasts in underground concrete vats, with native yeast malolactic fermentation over the winter on fine lees. This is a fresh and lively expression of Xarel-lo, with texture and weight. Flavors and aromas of wild herbs, orchard fruits and a touch of chalk call for fresh and grilled seafood, poultry, and vegetables.