



CELLER CREDO

XAREL-LO | BIODIVERSITAT | OBRADOR | **PATCHWORK**

CELLER CREDO PATCHWORK is a clear statement of intent on the reuse of resources and our goal of building a circular economy at Celler Credo. Historically, the pursuit of excellence has led us to be highly demanding in selecting grapes and the most delicate press fractions and to reject wines that did not meet the stringent technical standards we set ourselves. Celler Credo's Patchwork line aims to showcase high-quality "patchwork" wines from our youngest vineyards that do not form part of the core Celler Credo line.

And the Winner is... 2019

*Winning doesn't always mean being first.
Winning means you try to do better
than you've ever done before.*

And the Winner is... is made from grapes grown on carefully selected plots owned by Celler Credo in the Penedès region. We care for the vines and the natural environment by using organic, biodynamic viticulture practices, and we're committed to diversity in varieties that have historically defined the essence of Penedès.

We let cover crop grow spontaneously between the vines. This cover plays a crucial role, loosening the soil, regulating water retention and drainage and helping to foster biodiversity in the vineyard ecosystem.

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.

We give priority to low-yield vineyards and dry-farmed crops, an approach that gives our wines their characteristic Mediterranean identity while also ensuring responsible management of scarce water resources. The yields for the 2019 vintage were 7,890 kg/ha (46.75 hl/ha).

The must fermentation takes place in stainless steel tanks on our own yeasts from Celler Credo's vineyards, an essential element for producing truly terroir wines.

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



Grown, made and bottled at the property

Varieties

Xarel-lo, Macabeu, Parellada and Monastrell

Alcohol content

11 % · 750 ml

Total Sulphur dioxide

38 mg/l

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

Residual sugar

0,2 g/l

Suitable for vegans

Vegan Wine

Natural Cork Stopper

Cork is a sustainable recyclable material



EcoBottle

390 gr

Less weight, less impact on the carbon footprint

Certified Organic, Biodynamic farming



Certified Biodynamic by Demeter



Certified Organic by CCPAE



CELLER CREDO
vins@cellercredo.cat
www.cellercredo.cat