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## ELS AMETLLERS XARELO - MICRO VINIFICATION - BODEGA PLANA D'EN JAN

Plana d'en Jan was established in 2017 in the deep heart of Penedès (DO) by the talented winemaker Joan Marrugat, also a great grape grower who, throughout his life, has produced good quality grapes for the most selected wineries in Penedès. His great desire was to vinify the plots of his best by his own hands by transforming the most excellent grapes into particular Micro Vinification. Joan created this perfect micro vinification wine with his own

hands and with a lot of love so that when you drink his wines, you can feel his passion for his work and enjoy it as much as he does. This is why each wine in Plana d'en Jan is unique; there are no more than 10.000 individual numbered bottles each year divided into 11 different wines.



Style Producer Categoria

Country

Complex White Bodega Plana d'en Jan White Spain



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Region	DO Penèdes – Barcellona
Grape Variety	Xarel·lo
Vintage	2019
Barrel	6 Months
Alc %	13,5%
Organic & Biodynamic	Yes
Bottle Quantity	750 ml
Food & Wine Matching	Anchovies, Aperitif, Aubergine Parmigiana, Backed Johndory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Cheese, Creamy Cheese, Crudites, cured meat, Fisch Chevice, Fish, Fish Carpaccio, Fresh Cheese, Fried Fish, Grilled Fish, Insalata Caprese (Tomatoes and Burrata cheese Mozzarella), Japanese cuisine, Lean fish, Light Blue Cheese, Light smoked Fish, Light Starters, Mushrooms, Pasta, Pasta with seafood, Pizza, Pork, Poultry, Red meat, Rice, Risotto, Salads, Seafood, Shellfish, Soups, Starters, Steamed Seebass, Vegetable Dishes, Vitello Tonnato (veal with tuna sauce), White Meats