



# CELLER CREDO

## CAP FICAT

2012

XAREL·LO

*'Capficat': a branch that's buried –without being cut from the stump it grows from– and gives life to a new vine.*

The white wine **Capficat** is made using grapes from a Xarel·lo vineyard owned by Celler Credo and planted in 1940. Like all Celler Credo properties, the vineyard has been cultivated in accordance with the principles of organic and biodynamic agriculture and is registered with the Catalan Council for Organic Agricultural Produce (CCPAE) and the Demeter International Biodynamic Certification Agency.

At Celler Credo, all the grapes are harvested by hand and all of the wines are produced and bottled on the property.

**Capficat** epitomizes purity and transparency. It contains no added sulphites, only those naturally produced by yeasts during the fermentation process. It is an unclarified and unfiltered wine that reflects the quality of the grapes used and the work done in the vineyard. Must fermentation takes place in oak barrels, and the wine is then left in the barrels for approximately one month.

At Celler Credo we have been producing a small amount of D.O. Penedès white wine since 1990.



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**Bottles produced**  
660

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**Volume**  
14 % by Vol. 750 ml

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**Natural Cork Stopper**  
Cork is sustainable and recyclable

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**EcoBottle**  
390 gr  
Less weight, more sustainable

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**Our vineyards**  
8 ha in the Alt Penedès region. Barcelona

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**Farming**  
Organic and Biodynamic agriculture. Certified by:



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