Grape varieties
Moscato and Pedro Ximénez

Origin
Spain, Catalonia, Priorat, Torroja del Priorat

Soil
clay-limestone, alluvium, and slate, from different farms and soils

Vinification
manual harvest in boxes of 10 kg, whole vintage, vertical press (oxidative process), alcoholic fermentation in demi-muids

Ageing
15-18 months in demi-muids

Characteristics
White, Biodynamic, Still, Profound and mineral

Properties
Alcohol: 13 %, Ph: 3.45, SO2: 42 mg/l, Residual sugar: <2 g/l

Also appears in:
Price: 20 - 50€