



COME AND SEE US:

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Grape varieties

100% Xarel·lo of 4 plots, between 54 and 60 years old

Origin

Spain, Catalonia, Penedés, Avinyonet del Penedès

Soil

calcareous clay with gravel

Vinification

manual harvest, maceration from 24 h to 4 ° C, alcoholic fermentation in barrels at 18-20 ° C

Ageing

8 months with batonnage in acacia, chestnut, French oak barrels, inoy steel tanks and amphoras

Characteristics

White, Traditional, Still, Creamy and full in mouth

Properties

Alcohol: 12,9 %, Ph: 3,29, SO2: 58 mg/l, Residual sugar: 0,4 g/l

Also appears in:

Selections: Made in amphora
Price: 10 - 20€



MAS CANDÍ QX 4 XAREL·LOS

MAS CANDÍ, Penedés, Avinyonet del
Penedès

2017

21803

75 CL