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MAS CANDÍ QX 4 XAREL·LOS

MAS CANDÍ, Penedés, Avinyonet del Penedès

2025 21803 75 CL
2015 21803 75 CL
2013 21803 75 CL



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, Organic, Still, Creamy and full in mouth

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

Also appears in:
Selections: Made in amphora
Price: 10 - 20€