

Grape varieties

Macabeu and Xarel·lo

Origin

Spain, Catalonia, Penedés, Avinyonet del Penedès

Soil

clay-calcareous

Vinificationcold of the grape at 3-4 ° C, vinification of the two varieties
together, alcoholic fermentation with**Ageing**

8 months in bottle with its fine lees

Characteristics

White, Natural, Still, Fresh and crispy

Properties

Alcohol: 12 %, Ph: 3,1, SO2: <10, Residual sugar: <2 g/l

Also appears in:

Price: 10 - 20€

**RAMÓN JANÉ BAUDILI
BLANCO**RAMON JANÉ VITICULTOR, Penedés,
Avinyonet del Penedès

2025 21828 75 CL

NATURAL