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MAS CANDÍ DESIG

MAS CANDÍ, Penedés, Avinyonet del Penedès

2025 21802 75 CL



Grape varieties

100% Xarel·lo from 50-year-old vines

Origin

Spain, Catalonia, Penedés, Avinyonet del Penedès

Soil

calcareous clay with gravel

Vinification

manual harvest, 24 hours cold skin maceration, alcoholic fermentation with native yeasts in stainless steel tanks

Ageing

7 months on lees in stainless steel tanks, with batonnage

Characteristics

White, Organic, Still, Fresh and crispy

Properties

Alcohol: 12,67 %, Ph: 3,25, SO2: 55, Residual sugar: 1,1 g/l

Also appears in:

Price: 10 - 20€