

Grape varieties

100% Xarel·lo

Origin

Spain, Catalonia, Penedés, Garraf

Soil

calcareous sandy

Vinification

direct pressing, alcoholic fermentation in amphoras with native yeasts

Ageing

6 months in amphoras of 300 l and 26.2 l (= 1 cubic foot Roman)

Characteristics

White, Natural, Still, Fresh and crispy

Properties

Alcohol: 12,5 %, Residual sugar: <2 g/l

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

CLOS LENTICUS PERILL BLANC ANFORA

CLOS LENTICUS, Penedés, Garraf

2023 31906 75 CL

NATURAL