COME AND SEE US:

Santa Anna 101 D,
08290 Cerdanyola

CONTACT US:

Phone (+34) 932 65 10 96
web@cuvee3000.com

VISIT OUR WEBSITE:

https://cuvee3000.com/en

MAS CANDÍ LES FORQUES VI NEGRE

MAS CANDÍ, Penedés, Avinyonet del Penedès

2024 21804 75 CL



Grape varieties

Monastrell (50%), Cabernet-Sauvignon, Sumoll, Mandó and Mónica

Origin

Spain, Catalonia, Penedés, Avinyonet del Penedès

Soil

calcareous clay with gravel

Vinification

24 hours cold maceration, alcoholic fermentation with native yeasts in stainless steel tanks, pigeage

Ageing

12 months in 300 l French oak barrels

Characteristics

Red, Organic, Still, Intense and structured

Properties

Alcohol: 14,8 %, Ph: 3,41, SO2: 56, Residual sugar: 2,03 g/l

Also appears in:

Price: 10 - 20€