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 INDOMABLE

MAS CANDÍ, Penedés, Avinyonet del Penedès

2018 21806 75 CL



Grape varieties

Sumoll (50%), Xarel·lo (50%)

Origin

Spain, Catalonia, Penedés, Avinyonet del Penedès

Soil

calcareous clay with gravel

Vinification

in cold, first alcoholic fermentation with autochthonous yeasts, 6 months of aging on its lees before the second fermentation, without malolactic

Ageing

5 years in bottle on its fine lees

Characteristics

White, Organic, Sparkling, Fresh and crispy

Properties

Alcohol: 12,14 %, Ph: 3,16, SO2: 33, Residual sugar: 0,73 g/l

Also appears in:

Price: 20 - 50€