



COME AND SEE US:

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<https://cuvee3000.com/en>

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€

MAS CANDÍ INDOMABLE

MAS CANDÍ, Penedés, Avinyonet del Penedès

2018 21806 75 CL

