



COME AND SEE US:

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Grape varieties

100% Xarel·lo from 65-year-old vines

Origin

Spain, Catalonia, Penedés, Avinyonet del Penedès

Soil

clay-calcareous

Vinification

in cold, first alcoholic fermentation with autochthonous yeasts,
6 months of aging on its lees with batonnage before the
second alcoholic fermentation, spontaneous malolactic

Ageing

4 years in bottle on its fine lees

Characteristics

White, Organic, Sparkling, Profound and mineral

Properties

Alcohol: 11,5 %, Ph: 3,01, SO2: 38, Residual sugar: 0,24 g/l

Also appears in:

Price: 10 - 20€

MAS CANDÍ SEGUNYOLA

MAS CANDÍ, Penedés, Avinyonet del Penedès

2021 21809 75 CL

