

Grape varieties

100% Parellada

Origin

Spain, Catalonia, Penedés, Sant Sadurní d'Anoia

Soil

calcareous clay

Vinification

manual harvesting, gentle pressing, alcoholic fermentation with indigenous yeasts in stainless steel tanks, light maceration of de-stemmed grapes at the end of fermentation. 6 months with batonnage in stainless steel tanks

Ageing

6 months with batonnage in stainless steel tanks

Characteristics

White, Biodynamic, Still, Fresh and crispy

Properties

Alcohol: 9,5 %, SO2: 39, Residual sugar: 0,5 g/l

Also appears in:

Price: 10 - 20€



CELLER CREDO VOLAINA

CELLER CREDO, Penedés, Sant Sadurní
d'Anoia

2023 01621 75 CL

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