



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>

Grape varieties

Xarel-lo (60%) and Parellada (40%)

Origin

Spain, Catalonia, Penedés, Avinyonet del Penedès

Soil

calcareous clay

Vinification

manual harvest, cofermentation with native yeasts in stainless steel tanks, end of fermentation in the bottle

Ageing

8 months in the bottle on its fine lees

Characteristics

White, Natural, Sparkling, Fresh and crispy

Properties

Alcohol: 10,5 %, Ph: 3,2, SO2: 19, Residual sugar: 0,41 g/l

Also appears in:

Price: 10 - 20€



RAMON JANÉ TINC SET ANCESTRAL

RAMON JANÉ VITICULTOR, Penedés,
Avinyonet del Penedès

2025 21823 75 CL

NATURAL