



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

100% Parellada

Origin

Spain, Catalonia, Penedés, Garraf

Soil

sandy calcareous

Vinification

direct pressing, start of alcoholic fermentation with indigenous yeasts in 55-litre demijohns, end of fermentation in the bottle.

Ageing

10 months in bottle with its fine lees, manual disgorging

Characteristics

White, Natural, Sparkling, Fresh and crispy

Properties

Alcohol: 9,5 %, SO2: <10, Residual sugar: <2 g/l

Also appears in:

Price: 10 - 20€



CLOS LENTISCUS NÚRIA PARELLADA

CLOS LENTISCUS, Penedés, Garraf

2018 31916 75 CL

NATURAL