

Grape varieties

Moscatel, Tempranillo, Monastrell, Parellada

Origin

Spain, Catalonia, Penedés, Varias zonas

Soil

calcareous clay

Vinification

direct pressing of Tempranillo, destemming, 10 days of skin maceration, bleeding, carbonic maceration of the rest of the grapes in stainless steel tanks

Ageing

9 months in the bottle on its fine lees

Characteristics

Rosé, Natural, Sparkling, Profound and mineral

Properties

Alcohol: 11,5 %, SO2: <10, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€

**NURIA RENOM
EVERYTHING BUT THE
KITCHEN SINK**NURIA RENOM, Penedés, Varias zonas

2022 38102 75 CL

NATURAL