

Grape varieties

100% Xarel·lo from 30-year-old vines

Origin

Spain, Catalonia, Penedés, Vilobí del Penedès

Soil

La Llaona plot (292 m a. s. l.)

Vinification

cold crushing, 2 weeks maceration with 25% of the skins and stems (in large plastic buckets) at a controlled temperature, 50% soft pressing, alcoholic fermentation with native yeasts, malolactic fermentation

Ageing

12 months in stainless steel tanks on fine lees, refined in ceramic bottles plunged in water

Characteristics

Orange, Natural, Still, Profound and mineral

Properties

Alcohol: 12,5 %, Ph: 3,25, SO2: <4, Residual sugar: 0.5 g/l

Also appears in:

Price: Más de 50€



TON RIMBAU PORCELLÀNIC ORANGEBI

TON RIMBAU, Penedés, Vilobí del Penedès

2017 24005 75 CL

NATURAL