

**Grape varieties**  
100% Parellada

**Origin**  
Spain, Catalonia, Penedés, Garraf

**Soil**  
sandy-calcareous

**Vinification**  
direct pressing, alcoholic fermentation with native yeasts in  
amphora

**Ageing**  
9 months in amphora

**Characteristics**  
White, Natural, Still, Fresh and crispy

**Properties**  
Ph: 3,06, SO2: <10, Residual sugar: 3 g/l

**Also appears in:**  
Price: 10 - 20€



## CLOS LENTISCUS C'EST LA VIE

CLOS LENTISCUS, Penedés, Garraf

2023 31924 1 L  
2021 31924 1 L

**NATURAL**