



COME AND SEE US:

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Grape varieties

Macabeu and Parellada with organic certification

Origin

Spain, Catalonia, Alt Camp, Monestir de Santes Creus

Soil

calcareous clay, southeast and northwest orientation

Vinification

4 days skin contact, bleeding, alcoholic fermentation with native yeasts in stainless steel tanks

Ageing

6 months in amphoras on lees

Characteristics

White, Natural, Still, Fresh and crispy

Properties

Alcohol: 11,5 %, Ph: 3,44, SO2: 8, Residual sugar: 0,4 g/l

Also appears in:

Price: 0 - 10€

CAN-VI BLANCO - 25 CL

CAN-VI, Penedés, La Múnia

44601 25 CL



NATURAL