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CLOS LENTISCUS XAREL·LO XPRESSIÓ

CLOS LENTISCUS, Penedés, Garraf

2011 31909 75 CL

NATURAL



Grape varieties
Xarel-lo (50%) and Xarel-lo Vermell (50%)

Origin
Spain, Catalonia, Penedés, Garraf

Soil
sandy calcareous

Vinification
alcoholic fermentation of 7 months with indigenous yeasts in oak barrels for the Xarel-lo, in Roman amphorae for the Xarel-lo Vermell, 2nd alcoholic fermentation with honey and indigenous yeasts.

Ageing
60 months in the bottle on its fine lees

Characteristics
White, Natural, Sparkling, Aromatic and fragrant

Properties
Alcohol: 12,5 %, Residual sugar: <2 g/l

Also appears in:
Price: 20 - 50€