

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€

**CLOS LENTICUS
XAREL-LO XPRESSIÓ**CLOS LENTICUS, Penedés, Garraf

2011 31909 75 CL

NATURAL