

Grape varieties

Xarel·lo (55%), Macabeu (45%)

Origin

Spain, Catalonia, Penedés, Sant Sadurní d'Anoia

Soil

Finca "Serral del Vell", frank texture, very calcareous nature

Vinificationmanual harvest in small boxes, alcoholic fermentation of
Xarel·lo in oak barrels, foam extraction with natural cork
stopper, "disgorgement" by hand**Ageing**

from 87 months in the bottle

Characteristics

White, Biodynamic, Sparkling, Profound and mineral

Properties

Alcohol: 11,5 %, Ph: 3,08, SO2: 60, Residual sugar: 0,3 g/l

Also appears in:

Price: 20 - 50€

RECAREDO SERRAL DEL VELL BRUT NATURE

RECAREDO, Penedés, Sant Sadurní d'Anoia

2018 01604 75 CL

