



COME AND SEE US:

Santa Anna 101 D,
08290 Cerdanyola

CONTACT US:

Phone (+34) 932 65 10 96
web@cuvee3000.com

VISIT OUR WEBSITE:

<https://cuvee3000.com/en>

Grape varieties

Macabeu (70%) and Garnacha blanca (30%) from a 40 year old
complantation vineyard

Origin

Spain, Catalonia, Terra Alta, Vilalba dels Arcs

Soil

deep, with a lot of "honeycomb" (white clay), parcel Finca
Rosita

Vinification

direct pressing for 7-8 hours, alcoholic fermentation with
indigenous yeasts in a 300-liter chestnut barrel, emergence of
"velo flor"

Ageing

14 months in 225-liter, unfilled chestnut barrels, plus 24
months in bottles on the lees, re-bottled

Characteristics

White, Natural, Still, Profound and mineral

Properties

Alcohol: 14 %, SO2: <10, Residual sugar: <2 g/l



LA FURTIVA FINCA ROSITA

LA FURTIVA, Terra Alta, Vilalba dels Arcs

2021 41907 75 CL

NATURAL