

Grape varieties

Macabeu (60%) and Xarel·lo (40%)

Origin

Spain, Valencia, Utiel-Requena, La Portera

Soil

calcareous clay

Vinification

manual harvesting, direct pressing, alcoholic fermentation with indigenous yeasts in stainless steel tanks, final fermentation in the bottle.

Ageing

4 months in bottle on its fine lees

Characteristics

White, Natural, Sparkling, Fresh and crispy

Properties

Alcohol: 12,5 %, SO2: <10, Residual sugar: <2 g/l



CUEVA XAREL·LO & MACABEO ANCESTRAL

BODEGAS CUEVA, Utiel-Requena, La Portera

2020 28532 75 CL

NATURAL