

Grape varieties

Ull de Llebre (40%) and Parellada (60%)

Origin

Spain, Catalonia, Penedés, Varias zonas

Soil

calcareous rocks at 420 m altitude in Les Cantarelles

Vinification

4-day maceration for the Ull de Llebre, direct pressing of the Parellada, alcoholic fermentation with indigenous yeasts in stainless steel tanks.

Ageing

6 months in stainless steel tanks

Characteristics

Red, Natural, Still, Fruity and juicy

Properties

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

Also appears in:

Price: 10 - 20€



NURIA RENOM FREE ROIG

NURIA RENOM, Penedés, Varias zonas

2022 38126 75 CL

NATURAL