

Grape varieties

Parellada from Can Barceló (50%) and Macabeu from Vinya de la Pixeta (50%)

Origin

Spain, Catalonia, Penedés, Pla de Penedés

Soil

calcareous in Can Barceló (Parellada) and in the La Pixeta plot in Les Parellades (Macabeu)

Vinification

4-day maceration for the Macabeu, direct pressing of the Parellada, alcoholic fermentation with indigenous yeasts in stainless steel tanks, final fermentation in the bottle.

Ageing

10 months in bottle with its fine lees, disgorging

Characteristics

White, Natural, Sparkling, Fresh and crispy

Properties

Alcohol: 11 %, SO2: <10, Residual sugar: <2 g/l

Also appears in:

Price: 10 - 20€



LA SALADA + NURIA RENOM PAR MAC

LA SALADA, Penedés, Pla de Penedés

2023 50115 75 CL

NATURAL