

Grape varieties

Xarel-lo (38%), Sumoll (12%), Monastrell (40%), Mandó (10%)

Origin

Spain, Catalonia, Penedés, Avinyonet del Penedès

Soil

clayey-calcareous

Vinification

50% destemming, foot treading, 14-day maceration, alcoholic fermentation with indigenous yeasts in a stainless steel tank.

Ageing

6 months in a stainless steel tank

Characteristics

Rosé, Natural, Still, Fruity and juicy

Properties

Alcohol: 11,59 %, Ph: 3,54, SO2: <10, Residual sugar: <2 g/l

Also appears in:

Price: 10 - 20€

**LA SALADA CON
BARBAS Y A LO LOCO -
1,5 L**LA SALADA, Penedés, Pla de Penedés

2023 50110 75 CL

2022 50110 75 CL

50110 MAGNUM

NATURAL