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Grape varieties

100% Xarel·lo

Origin

Spain, Catalonia, Penedés, Piera

Soil

clay-calcareous

Vinification

direct pressing without destemming, in pneumatic press, desfangando in descending moon, alcoholic fermentation at 15-18 ° C in stainless steel tanks with native yeast, without added sulphurous

Ageing

5 months in stainless steel tanks on its fine lees

Characteristics

White, Natural, Still, Fresh and crispy

Properties

Alcohol: 12,04 %, SO2: <4 mg/l, Residual sugar: 1,5 g/l

Also appears in:

Price: 10 - 20€



CLOT DE LES SOLERES XAREL·LO

CLOT DE LES SOLERES, Penedés, Piera

2017	25103	75 CL
2016	25103	75 CL

NATURAL