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TON RIMBAU PORCELLÀNIC XAREL·LO LA SERRA

TON RIMBAU, Penedés, Vilobí del Penedès

2021 24001 75 CL

NATURAL



Grape varieties

100% Xarel·lo from 18-year-old vines (La Serra plot) and 48-year-old vines (Sota Serra plot)

Origin

Spain, Catalonia, Penedés, Vilobí del Penedès

Soil

clay calcareous, "La Serra"; (306 m) and "Sota Serra" (295 m) plots

Vinification

manual harvest, cold crushing, 50% soft pressing, static cold racking for one day, alcoholic fermentation with native yeasts at controlled temperature. Each process is made according to the lunar calendar

Ageing

12 months in stainless steel tanks, refined in ceramic bottles plunged in water

Characteristics

White, Natural, Still, Profound and mineral

Properties

Alcohol: 13 %, Ph: 3,05, SO2: <10, Residual sugar: 0,5 g/l

Also appears in:

Price: Más de 50€