

Grape varieties

100% Xarel·lo of 12 (La Serra) and 40 years old (Sota Serra)

Origin

Spain, Catalonia, Penedés, Vilobí del Penedès

Soil

plots "La Serra" (306 m) and "Sota Serra" (295 m)

Vinification

manual harvest, pressed in vertical pressure plates at low pressure, macerated and fermented in stainless steel tanks at low temperature, each process is made according to the moon

Ageing

9 months in new French oak barrels (Allier), refined without added sulfur in ceramic bottles submerged in water vertically inside underground tanks in non-negative geobiological zones

Characteristics

White, Natural, Still, Profound and mineral

Properties

Alcohol: 12,5 %, Ph: 3,05

Also appears in:

Price: Más de 50€

**TON RIMBAU
PORCELLÀNIC
XAREL·LO**

TON RIMBAU, Penedés, Vilobí del
Penedès

2016

24001

75 CL

NATURAL