

Grape varietiesPerellada (50%), Garnacha blanca (25%), Macabeu 100 years
(25%)**Origin**

Spain, Catalonia, Conca de Barberà, Prenafeta - Montblanc

Soil

clay-calcareous

VinificationMaceration of 8-10 days, alcoholic fermentation in amphora
with native yeasts**Ageing**

8 months in amphora with its fine lees

Characteristics

White, Natural, Still, Profound and mineral

Properties

Alcohol: 11 %, SO2: 14, Residual sugar: <0,2 g/l

Also appears in:Selections: Made in amphora
Price: 20 - 50€

ESCODA-SANAHUJA MAS DEL GAIO

ESCODA SANAHUJA, Conca de Barberà,
Prenafeta - Montblanc

2023 02309 75 CL

NATURAL