

Grape varieties

100% Xarel·lo

Origin

Spain, Catalonia, Penedés, Garraf

Soil

calcareous sandy

Vinification

1-day maceration, gentle pressing, alcoholic fermentation with
native yeasts in French oak barrels

Ageing

6 months in 225 l French oak barrels

Characteristics

White, Natural, Still, Aromatic and fragrant

Properties

Alcohol: 12,5 %, SO2: <10, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€



CLOS LENTISCUS XAREL·LO DOMAINE

CLOS LENTISCUS, Penedés, Garraf

2019 31902 75 CL
2018 31902 MAGNUM
2017 31902 75 CL
2016 31902 MAGNUM

NATURAL