

Grape varieties

100% Sumoll

Origin

Spain, Catalonia, Penedés, Garraf

Soil

calcareous sandy

Vinification

alcoholic fermentation with autochthonous yeasts of 7 months in oak barrels (50%) and Roman amphoras (50%), 2nd alcoholic fermentation made with honey and native yeasts

Ageing

60 months in bottle with its fine lees

Characteristics

White, Natural, Sparkling, Profound and mineral

Properties

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

Also appears in:

Selections: Made in amphora

Price: Más de 50€



CLOS LENTISCUS SUMOLL FERESTEC

CLOS LENTISCUS, Penedés, Garraf

2011 31910 75 CL

2010 31910 75 CL

NATURAL