



OR BRUT NATURE RESERVA

A blend of three traditional Penedès varieties predominated by the xarel·lo, followed by the Macabeu with a light addition of the Parellada. The grapes come from different vineyards throughout the estate with chalky and sandy-loam soil.

Varieties: Xarel·lo, Macabeu and Parellada

Sugar: Residual, brut nature

Ageing: Minimum 20 months

Production: Harvesting in vibrating trailers and further manual selection in the cellar. Following fermentation, ageing takes place over 3 months with the lees in the vat. Clarification on riddling racks.

Available in 75 and 150 Cl.



Organic farming

