Clos Lentiscus, Penedès Blanc Brut Nature Méthode Traditionelle (2016)

Producer Clos Lentiscus

Distributor Zev Rovine Selections Supplier/Importer Selections de la Viña Category Wine - Sparkling - White

Grape variety Xarel-lo

Region Catalonia, Spain

Appellation Penedès Vintage 2016



Sizes

 $750 \text{ mL} \times 12 - \text{SDLV-}16-\text{BT-}16$

Distributor's notes

This Blanc de Blancs is made from 100% biodynamically farmed, 75-year-old Xarello vines on calcareous limestone at an elevation of 220m - 310m. Hand harvested, direct press, with cold decantation for 36 hours. Spontaneous fermentation with indigenous yeasts in stainless steel tanks of 5000L. 2nd fermentation continues in the bottle, minimum aging of 24 months sur lie before disgorging by hand, to order. Zero dosage. No fining, filtering, or SO2. Annual production is 6,000-7,000 bottles.