

# nutt

An undeniable imprint from the Penedes in quality wines and sparkling wine with xarel·lo, macabeu, parellada and sumoll being the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



## VINEYARD

Region	Penedes
Production Year	2017
Grape Varieties	Xarel·lo
Harvest	Manual in boxes of 15 kg.

## VINIFICATION

Elaboration	Destemming and sorting table. Cold maceration
Fermentation	Stainless still. Thermo regulated 14-15 °C. Fermentation 15 days
Bottling	December 2017
Annual Production	5.600 bottles

## ANALYTICAL DATA

Alcohol	12.50 % vol
Total Sulfure	50 mg /L
Total acidity	5.7 g /L exp. tartaric acid
Residual sugar	0.5 g/L

## TASTING NOTES

View	Bright pale yellow color
Smell	Aroma of ripe fruit, complex with souvenirs of undergrowth herbs
Taste	Complex notes, tasty, and with good acidity, balanced

## FOOD PAIRING

Recommended for paella, fish, seafood, soft, cheese, with meats.

## AWARDS



86 points at Peñín Guide 2016  
9.38 points at La Guia de Vinos de Cataluña 2018  
Bronze Medal at Decanter World Wines Awards 2012