

Mas Bertran X80



An undeniable imprint from The Penedes with native varieties Xarel-lo 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	2011
Grape Varieties	80 % xarel-lo and 20% sumoll
Age of the vines	80 years
Harvest	Manual in boxes of 15 kg.

VINIFICATION

Elaboration	Destemming and sorting table
Fermentation	Stainless still. Thermo regulated 14-15 °C. Fermentation 40 days
Ageing	From 60 months
Bottling Date	February 2012
Annual Production	2.800 bottles

ANALYTICAL DATA

Alcohol	12,25 % vol.
Total Sulfur	80 mg /L
Total acidity	6 g /L exp. tartaric acid
Residual sugar	5 g/l.
Dosage	Addition

TASTING NOTES

View	Yellow gold, shiny, with very fine bubble.
Smell	Clean. White fruit aromas, pastry and baked apple.
Taste	Vinous, with body and structure. Crusty and silky texture. Long taste in mouth with expansion of taste. Bright gold and clean, with fine and persistent bubbles.

FOOD PAIRING

Recommended for all the food, from broths, to white meats, passing by foie, rotisserie, cannelloni, baked fish...

AWARDS



Silver Medal at Decanter World Wine Awards 2017
9.76 points at La Guía de Vinos de Cataluña 2018