



# 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



Organic farming certified by CCPAE

Region	Penedes
Production Year	2019
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 2019
Annual Production	8,615 bottles

## ANALYTICAL DATA

Alcohol	13.50 % vol
Total Sulfure	70 mg /L
Total acidity	5.7 g /L exp. tartaric acid
Residual sugar	0,3 g/L

## TASTING NOTES

View	Bright pale yellow color
Smell	Aroma of ripe fruit, complex with remains of undergrowth herbs
Taste	Tasty, balanced and with good acidity. Unctuous and broad in mouth.

## FOOD PAIRING

Recommended for paella, fish, seafood, soft, cheese and white meats.

## AWARDS



9.46 points at La Guia de Vinos de Catalunya 2019  
88 points at Peñín Guide 2020