

REBUFSELECTION OF VINEYARDS

VITICULTURE

Grapes from vineyards located in the municipality of Marçà. Vineyards between 20 and 50 years old with an average production of one and a half kilos per vine. Harvested by hand.



VINIFICATION



Fermentation in stainless steel tanks at a controlled temperature of 14°C maximum.

COUPAGE

30% White Grenache 70% Macabeo



TASTE



Fresh wine with tropical fruit and citrus aromas. In the mouth, it is fine and compelling. It invites you to drink once again.



CELLER VENDRELL RIVED

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