



DIGNITAT

FERMENTED IN BOTTLE
QUALITY SPARKLING WINE

Brut

GRAPES | Macabeu, Parellada, Xarel·lo

ALCOHOL | 11,5%

SUGAR | 7 g/L

BOTTLE AGING | >3 months

Tasting notes

Appearance: Pale yellow with green hues. Fast bubbles are typical of a young wine.

Nose: Remarkable notes of white flowers and white fruits, like green apple and pear.

Palate: Fruity, pleasant, light and tasty, thanks to the fine balance between acidity and fruit. The bubbles are crisp and very present.

Pairing

Ideal with sweet foods (fruits, pastries, nuts) or salty ones (tacos, pizza, foie gras or seafood).

Serving temperature: 5 – 8°C

Storage

6 bottles per box - 85 boxes per pallet
Weight: 8,33 kg per box