



# DUC de TERRABONA

FERMENTED IN BOTTLE  
QUALITY SPARKLING WINE

*Brut*

GRAPES | Macabeu, Parelлада, 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

