



FIESTA DEL SUR

Brut

GRAPES | Macabeu 90%, Parellada 10%

ALCOHOL | 11,5%

SUGAR | 12 g/L

(Pedro Ximénez is added to the expedition liquor)

Tasting notes

Appearance: Straw yellow colour. Small, persistent bubbles.

Nose: aroma of flowers, ripe fruits and citrus, marked by a soft ageing.

Palate: Very vivacious in the mouth compensated by a pleasant elegance and balance. Mild aftertaste of white fruits and lingering citrus notes. Fresh, pleasant, balanced and with a fine bubble structure.

Pairing

Ideal with tapas, appetizers, rice or pasta, and with sweets and desserts as well.

Serving temperature: 5 – 8°C

Storage

6 bottles per box - 95 boxes per pallet

Weight: 8,33 kg per box