



GM

Low Alcohol Sparkling Wine

GRAPES | Macabeu, Xarel·lo, Parellada

ALCOHOL | 8,5%

SUGAR | 10 g/L

WINEMAKING:

Base wine:

- Harvest: hand-harvested grapes from our own vineyards.
- Press: pneumatic press, only the free run juice is used
- Fermentation: each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures.

Bubble generation: the base wine is de-alcoholized until it reaches 7% vol. Then Charmat method is used to obtain natural carbon dioxide and the final 8,5% vol.

TASTING NOTES:

Appearance: Straw yellow with green reflections.

Nose: Fresh and expressive primary aromas such as green apple, tropical fruits and pear.

Palate: clean, fruity and refreshing. Very well-balanced acidity, bubbles and pleasant mouthfeel.

SERVING TEMPERATURE | 6-8°C

LOGISTICS: 6 bottle cartons x 85 cartons/pallet. Carton weight: 10Kg.

