



GOLD KARMA

CHARMAT SPARKLING WINE

Brut

GRAPES | Macabeu, Xarel·lo, Parellada

ALCOHOL | 11,5%

SUGAR | 10 g/L

HARVEST: Hand harvest from our own vineyards.

PRESS: Pneumatic press, only the free run juice is used.

FERMENTATION: Each grape variety which is elaborated separately in steel tanks at controlled temperatures.

SECOND FERMENTATION: Charmat method is used to obtain the natural carbon dioxide and the final 11,5% vol. and 2.5 bar pressure.

TASTING NOTES

APPEARANCE: Straw yellow with green highlights.

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 mouth feel.

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