



BLANC DE BLANCS BRUT



Grape varieties:

The selection of base wines is made among the different Blanc de Blancs grape varieties and depending on the vintage characteristics in order to obtain the desired style. The grape varieties that can be used in variable proportions are Airen, Ugni Blanc, Durello, Macabeu and Garganega.

Winemaking:

Natural fermentation in VAT.

Aged for 3 months.

Tasting notes:

Pale golden colour.

This wine develops aromas of apple and pear and is pleasant to the taste.

Analysis:

Alcohol : 11,5 % vol.

Residual sugar : 10 g/l.

Serving temperature:

Between 6° and 8° C.