



## DESCRIPTION

Fresh, full of fruit, with fine citrus aromas. Silky, with subtle acidity and a delicate midpalata. Brut and delicious!

## VINIFICATION

Primary fermentation at a controlled temperature of 14–16°C. Second fermentation in bottle at 15°C, Brut dosage. Aged on its lees for at least 12 months.

## ADDITIONAL INFORMATION

Grape variety: Macabeo, Parellada, Xarel-lo  
Country: Spain  
Area: Catalunya  
Color: Sparkling white  
Category: Sparkling Wine  
Flavor profile: Floral, Fresh, Fruity