

### Ageing

Young wine.  
25% of the Chardonnay spends two months in barrel.

### Type of bottle

Rhine, tall, green, especial, 75 cl.

### Varietals

Xarel-lo (55%), Chardonnay (45%).

### Winemaking

The second fermentation using the Charmat method.



“ A Mediterranean dream: a lightly sparkling wine that proclaims its love of the sea. ”

### Tasting Note

Golden straw yellow in colour. Intense fresh fruit aroma with tropical notes and a hint of vanilla. Well balanced fruit flavours and acidity in the mouth, it is complex, medium-bodied with a pleasant hint of fine herb on the finish.

### Analysis

ABV:12,5% by Vol.  
Pressure at 20°C: 2,5 bar.  
Total SO2: Less 150 mg/l.  
Total acidity: 3,5-4 g/l (s.a.).  
Volatile acidity: Less 0,6 g/l  
Residual sugar:5-6 g/l.

## Blanc Pescador Premium