

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

Ageing

Young Wine.

Type of bottle

Rhine, tall, green, 75 cl.

Varietals

Verdejo (92%), Macabeu (8%).

Winemaking

The second fermentation using the Charmat method.



Tasting Note

Pale yellow with some greenish hints.
Clean and bright. In the nose it is aromatic, fruity, typically Verdejo.
A light wine, with just the right touch of bubbles.

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
Verdejo
Lightly sparkling wine