

Ageing

Young wine.

Type of bottle

Rhine, tall, white, 75 cl. and 37.5 cl.

Varietals

Macabeo (61%), Xarel·lo (33%), Parellada (6%)

Winemaking

The second fermentation uses the Charmat method.



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

Tasting Note

Pale and bright green yellow tinge. Aromatic, slightly fruity and delicately lively, it has a refreshing, light and clean palate.

Analysis

ABV:11,5% 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
Lightly sparkling wine