

OVEJA NEGRA *BLANC DE BLANCS BRUT*

TASTING NOTES

This is a very light, refreshing, dry brut. It features a pale-yellow color with golden hints. In nose, fresh fruits such as apple, quince and dry flowers as well in the first impression; later, more complex aromas appear such as dry fruits, honey and vanilla. The beauty of its bubbles stands out in view regulars that dance continuously from the center of the Cup. Is very delicate in mouth, round and with an acidity enhanced by the infinite bubbles leaving a long and persistent. Is the perfect appetizer that matches perfectly with fresh sea food and pasta served with soft sauces. It is suggested to be served at 8°C.

WINEMAKING

Chardonnay is harvested earlier in February 20th. The whole clusters were pressed and fermented with pressure and temperature controlled to maintain natural freshness and acidity perfect, a fine and constant bubble. The base wine was kept in Its erases for 30 days in tank.



Infinitas burbujas dejando un final largo y persistente.



