

ALLEGRO SPARKLING WINE



TECHNICAL DETAILS:

Alcohol: 8,5% vol

Residual sugar: 7g/L aprox.

Grape varieties: Macabeo, Xarel•lo, Parellada

Serving temperature: 6-8°C

WINEMAKING:

Base wine:

Harvest – Hand-harvested grapes from our own vineyards.

Press – Pneumatic press, only the free run juice is used.

Fermentation – Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures.

Sparkling: The wine then undergoes its second fermentation naturally inside stainless steel tanks until the desired pressure of 5 Atm is reached.

TASTING NOTES:

Appearance – Straw yellow with green highlights.

Nose – Fresh and expressive primary aromas such as green apple, lemon peel and pear.

Palate – Primary fresh fruit flavours combined with a balanced sweetness and acidity.

Food pairing: This sparkling wine has the perfect balance of freshness, bubbles and fruit to enjoy any dining experience.

BACKGROUND: Our state is located in the Penedès region, the most important viticultural area in Catalonia. The climate here is typical Mediterranean with warm summers and mild winters besides a lot of sunshine exposure which ensures optimal veraison of the grapes. The annual average rainfall is 525 mm (around 30 days per year). The result is a real paradise for grape-growing, where we cultivate native grape varieties to produce high quality sparkling wines.