

BLANCHARD PEREZ

Brut Cuvée

LOWER IN ALCOHOL, CALORIES, SUGAR



WINEMAKING

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.
Part of the wine is de-alcoholized until it reaches 7 % vol. Then Charmat method is used to obtain the natural carbon dioxide and the final 8.5% ABV.

TASTING NOTES

Appearance – Straw yellow with green highlights.
Nose – Fresh and expressive primary aromas such as green apple, tropical fruits and pear. Clean, fruity, and refreshing. Very well-balanced acidity, bubbles and a pleasant mouthfeel.

FOOD PAIRINGS

Shellfish, shrimp, Mexican cuisine.

Region: Penedès, Spain

Varietal Composition: Macabeo, Xarel·lo, Parellada

Alcohol: 8.5%

Dosage (sugar): 10g/L

Calories: 80 per 5oz serving

UPC: 4-10644-7407-9