

Grand Chateau, NV

Great sparkling wine for any occasion!

EMV5904		Spain
Sparkling	11.5%	Cork
100% Viura		

HOW IT'S MADE

We select the finest grapes of the Viura variety. We ferment using selected yeasts at a temperature of 16°C to make the base wine. Later a second fermentation takes place in pressurized stainless steel tanks using a technique known as the short Charmat method, at a controlled temperature of 16°C until the pressure reaches a maximum of 4-5 bars. The wine is filtered under pressure using tangential flow filtration and bottled including the remaining natural residual sugar.

TASTING NOTE

Deliciously fresh and crisp. On the palate feels creamy; the combined fruit aromas have a slightly sweet taste but fresh.

Case / Bottle Size	12 x 750 mL
Bottle Barcode	N/A
Case Weight	39.68 lbs
Case Barcode	N/A
Capsule Type	Poly laminate
Pallet Details	55 cases per pallet/ 5 layers

FOOD MATCH

Serve as an aperitif, or as the perfect part wine!

AWARDS

ALLERGENS

Contains sulfites and no other allergens