



FREIXENET

Cordon Negro Brut NV NV



Category:	WINE		
Style:	SPARKLING METHODE		
Variety:	METHODE TRADITIONNELLE		
Region:	PENEDES		
Vintage:	NV		
Volume:	750ml		
Vineyard:	Penedes, Spain		
Vinification:	The juice is left to rest for 24 hours in a static decantation to drop its sediment. Once clean, it is transferred to the fermentation tanks, keeping each variety separate from the others. The first fermentation is done in stainless steel tanks, at controlled temperatures between 14 and 16C. Into these tanks we introduce the fermentation yeasts, which come exclusively from our own Freixenet cultures. This fermentation lasts between 10 and 12 days		
Appearance:	Pale yellow, with bright hints of green		
Bouquet:	Green apple and pear, with light resonances of Mediterranean fruits - peach, melon and pineapple, over a base of citrus, all beautifully balanced by light toasty aromas from bottle maturation		
Palate:	The palate is refreshing, the sparkle balancing the green and citrus fruits. It is light but long and elegant		
Technical Analysis:			
Alcohol:	12.00%	Packaging:	6 x 750ml
Hancocks Product:	85010		