



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		