



# FREIXENET

## Cordon Negro Brut NV Magnum NV



<b>Category:</b>	WINE
<b>Style:</b>	SPARKLING METHODE
<b>Variety:</b>	METHODE TRADITIONNELLE
<b>Region:</b>	PENEDES
<b>Vintage:</b>	NV
<b>Volume:</b>	1L
<b>Vineyard:</b>	Penedes, Spain
<b>Vinification:</b>	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
<b>Appearance:</b>	Pale yellow, with bright hints of green
<b>Bouquet:</b>	Hints of apple, grape and bready toast
<b>Palate:</b>	Rich yet dry with intensity of fruit

### Technical Analysis:

<b>Alcohol:</b>	12.00%	<b>Packaging:</b>	6 x 1L
<b>Hancocks Product:</b>	85011		