



FREIXENET

Cordon Negro Brut NV 200ml (Loose) NV

Category:	WINE
Style:	SPARKLING METHODE
Variety:	METHODE TRADITIONNELLE
Region:	PENEDES
Vintage:	NV
Volume:	200ml
Vineyard:	Penedes, Spain
Vinification:	From these grapes, in pneumatic presses we obtain the grape juice. Once it is 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 16°C. Into these tanks we introduce the fermentation yeasts, which come exclusively from our own Freixenet cultures
Appearance:	Pale yellow, with bright hints of green
Bouquet:	Fine, delicate aromas, combining tones of green apple and pear, with light resonances of Mediterranean fruits - peach, melon and pineapple
Palate:	The palate is refreshing, and the finish is long and elegant

Technical Analysis:

Alcohol:	11.50%	Packaging:	24 x 200ml
Hancocks Product:	85014		