

*Freixenet*

## FREIXENET Extra NV 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>	750ml		
<b>Vineyard:</b>	Penedes, Spain		
<b>Vinification:</b>	After a controlled temperature fermentation (12C) in stainless steel, a blend is made with the three grape varieties. The wine is bottled and yeast is added to set off the second fermentation. The wine remains on its lees for a minimum maturation period of nine months		
<b>Appearance:</b>	Mid-lemon green colour		
<b>Bouquet:</b>	Clean citrus on the nose, backed by soft fruit aromas of peach and melon		
<b>Palate:</b>	Bright and fruity with an essence of peach, melon and candied citrus notes, culminating in a long, flavourful and clean crisp finish. Very well balanced and fresh and light on the palate		
<b>Technical Analysis:</b>			
Alcohol:	11.50%	Packaging:	6 x 750ml