CARTA NEVADA BRUT

TASTING NOTES

Freixenet builds on over 100 years of winemaking expertise to produce outstanding sparkling wines in the classic tradition known as méthode champenoise. It is this grand tradition that has made Freixenet the #1 sparkling wine in the world.

TASTING NOTES

This wine carries a refreshing light, clean taste and finish appealing to sparkling wine drinkers of all experiences. Full, ripe peach-apricot fruit and vanilla flavors with a round soft mouth feel.

FOOD PAIRINGS

Freixenet Carta Nevada is the perfect brunch companion. Try it alongside smoked salmon finished with crème fraîche and chives or pair next to an array of fresh fruit.

WINEMAKING

Harvest starts at the end of August with Macabeo, and ends at the beginning of October with Parellada. The first fermentation is done in stainless steel tanks, at controlled temperatures between 57°- 60°F. This fermentation lasts between 10 and 15 days, and once it is complete the wine is racked and clarified. The blend is then prepared for bottling, and a secondary fermentation is begun in the bottle. Carta Nevada is aged for up to 12 months in a cave.

BLEND

33% Macabeo (ma-ca-BAY-o), 33% Parellada (pa-re-YAda), 33% Xarel-lo (sha-REL-o)

ANALYSIS

Alcohol by volume: 12%
Total Acidity: .38 grams per 100 ml
Dosage: 9 grams per Liter or 0.9%
pH: 2.97
Aging: Up to 12 months