CARTA NEVADA SEMI DRY

TASTING NOTES

Carta Nevada Semi Dry is Freixenet’s “bridge” between dry and sweet sparkling wines. It is ideal on its own as an easy-to-enjoy aperitif or as a dessert wine.

TASTING NOTES
It is toasty in aroma, yet fruity and flavorful on the palate. It tastes of creamy, sweet peaches with rich custardy flavors. A nice zing of acidity keeps the wine balanced.

FOOD PAIRINGS
This wine pairs well with spicy foods, brunch or as a dessert wine!

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 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: 37 grams per Liter or 3.7%
pH: 2.97
Aging: Up to 12 months