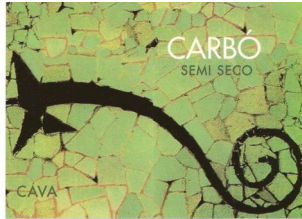
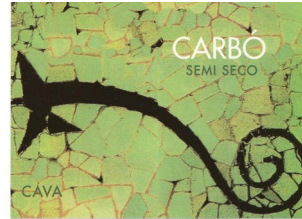




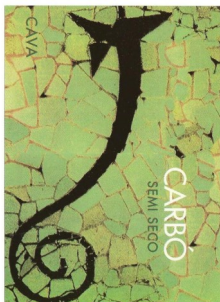
Grape Varieties: 30% Macabeo, 30% Parellada, 40% Xarel-lo
Maturation: 1-1.5 years in the bottle, at a constant temperature between 54 – 57 degrees F. in the darkness of our cellar, protected from light and noise
Residual Sugar: 38 g/l **Alcohol:** 11.5% **Total Acidity:** 3.60 – 3.9 g/l
Color: Gold-yellow with green hints with fine abundant sparkle, forming a fine white persistent crown
Aromas: Apples, peaches, and young fruits
Flavors: Fresh and light with a sweet finish
Pairing: Ideal companion to sweet desserts or as an aperitif



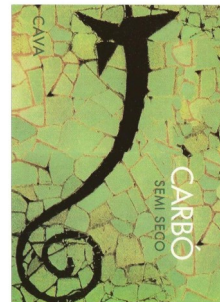
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