



JORDÁN de ASSO

BRUT NATURE

Grape varieties: 100% Macabeo

Harvest: By hand

First fermentation

Time: 2 weeks Temperature: 15 °

No malolactic fermentation.

Second fermentation:

In bottle

Lees contact time: 24 months

Disgorging: No dosage

Conservation time: This wine should not be stored for long time, but rather taken as young as possible.

Tasting Notes: Pale yellow colour with steely tinges. Fine, well developed bubble, settling in abundance on the surface. Complex aromas, particularly of citrus and pale fruits with a hint of refined confectionery in the background. Lively on the palate with elegant subtlety, it finishes freshly with just the right degree of acidity, bringing out citrus flavours once more, blended with quince and white grape skins

Best to accompany: cheeses, meats, nuts, fish, crustaceans.

Serve at: 6-7 °C, preferably in a Champagne flute.

