



MARINA ESPUMANTE BRUT



VARIETY: Chardonnay, Merseguera and Macabeo

TYPE OF WINE: White sparkling wine, Brut. **10%vol.**

GASTRONOMY : Perfect wine for any occasion: for an aperitif and also with rice dishes, fish, sushi, fruit, desserts.

To serve preferably between 4 and 7°C

To consume within a year and a half after the grape harvest.

VINEYARDS: 30 years old. Yield of 3.000 kg/ha. Located in Alicante's Coast, near the sea. This fact provides the ideal temperatures for the grapes to reach their peak of ripeness. The vineyard is situated very close to the winery.

CLIMATE Summers very dry and sunny. Springs with west wind and winter rain, which provides a unique microclimate. Mediterranean climate with continental influence. Wide range of temperatures within the day.

GRAPE HARVEST: Harvested by hand in 20 Kg boxes to protect the quality of the grapes. Harvested the first half of October. Harvested during the night and immediately taken to the winery in order to avoid fermentation. This way, the grapes remain in perfect health and a correct fruit extraction takes place.

SOIL : Deep, fertile and calcareous soil. The floor reflects light and facilitates the ripening of the grapes.

WINE MAKING: Natural fermentation – Charmat method.

COLOR : Very pale, crystalline and bright. Little bubbles.

NOSE : Refreshing, with aromas of apple, pineapple and white flowers.

PALATE : Sweet, balanced, with fruit aromas. Very refreshing thanks to the light bubbles.