Adegas Gran Vinum

Gran Vinum

BRUT NATURE CUVEE ESPECIAL

Tasting Note

Visual Phase:
Straw yellow color, greenish hue, medium intensity.

Olfactory Phase:
Medium-high intensity, white flowers, jasmine, citrus, white fruits, pastries, brioche, marzipan, quince and mineral finish.

Tasting Phase:
Fresh mouth, fine and small bubbles, creamy, ripe stone fruits with mineral finish.

WINEMAKER	ADEGAS GRAN VINUM, S.L.
BRAND	GRAN VINUM
VINTAGE	2020
APPELLATION	RÍAS BAIXAS
CATEGORY	SPARKLING
VARIETAL	100% ALBARIÑO
WINE PAIRING	SEAFOOD, FISH, RICE, CHEESES AND STARTERS
HARVEST	AT 16º FOR 2 WEEKS IN STAINLESS STEEL. COLD STABILIZATION AND BOTTLING FOR THE 2ND FERMENTATION IN REFRIGERATED CONTAINERS AT 14º FOR 1 MONTH. DISGOUGHED 30 MONTHS LATER, DURING WHICH IT REMAINS IN RACK.

Analytics

ALCOHOL CONTENT	13%
TOTAL ACIDITY	7,30 GRS/L
VOLATILE ACIDITY	0,35 GRS/L
REDUCING SUGARS	5,60 GRS/L
PH	3,33

Rías Baixas
DENOMINACION DE ORIXE

RUTA DO VIÑO RÍAS BAIXAS
CERTIFICADA COMO RUTA DEL VINO DE ESPAÑA
CERTIFIED AS SPAIN WINE ROUTE

WINEinMODERATION
ELEGIR | COMPARTIR | CUIDAR

www.adegasgranvinum.com

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