

		CANTOSAN BRUT SPARKLING WINE
	GRAPE VARIETY	100 % verdejo
	DENOMINATION OF ORIGIN	D. O. Rueda
	VINEYARD AGE	10 – 40 years
	OAK AGEING	-
	BOTTLE AGEING	Minimum 24 months of riddling racks before disgorgement.
	CONSUMING TIME	-
	CONSUMPTION TEMPERATURE	5 -7 °C
	WINE-MAKING	<p><i>Wine-making method: Champenoise or Traditional</i> Mechanical night harvest (to preserve freshness of the grape). Exclusively juice from the first press in pneumatic press. Cold skin contact maceration for 8-12 hours. Fermentation in temperature-controlled stainless steel vats at 17°C. Bottled with yeast and additional sugar in Champagne style bottles in which the second fermentation takes place. Bottle ageing on its lees in a Moorish underground cellar at constant 12°C. Disgorgement and final corking.</p>
	TASTING NOTES	Bright, straw-yellow colour, capped by a foam of slow-evolving fine, small bubbles. Aromas of green apples, hay, with a touch of citrus fruit together with subtle hints of toasted bread and nuts coming from its time aged with yeast. Complex and balanced on the palate with great structure and an elegant and delicate finish with notes of walnuts, bitter almonds and butter.
	GASTRONOMY	Perfect to enjoy as an aperitif or with all types of seafood, particularly oysters, baked fish, white meat and rice dishes.
PRESENTATION	Champagne style bottle, capacity 75 cl. The used cork is made of chipboard and two pieces of natural cork. Black colour capsule is made of "complex".	
OTHER ITEMS	RESIDUALS VALUES Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005	

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager