



**CANTOSAN BRUT NATURE  
SPARKLING WINE**

<b>GRAPE VARIETY</b>	100 % verdejo
<b>DENOMINATION OF ORIGIN</b>	D. O. Rueda
<b>VINEYARD AGE</b>	10 – 40 years
<b>OAK AGEING</b>	-
<b>BOTTLE AGEING</b>	Minimum 36 months on riddling racks before disgorgement
<b>CONSUMING TIME</b>	
<b>CONSUMPTION TEMPERATURE</b>	5 -7 °C
<b>WINE-MAKING</b>	<p><b>Wine - Making method: Champenoise or Traditional.</b></p> <p>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. Alcoholic fermentation controlled at 17 °C in stainless steel tanks. 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>
<b>TASTING NOTES</b>	<p>Bright pale golden yellow. Slow evolving, small and abundant bubbles.</p> <p>Fruit aromas of green apples, melon, lemon zest along with typical ageing aromas such as bread yeast, biscuits and butter, and hints of aniseed. Fresh on the palate with fine and elegant bubbles. Hints of ripe fruit in the finish together with toasty, nutty notes of bitter almonds and walnuts.</p>
<b>GASTRONOMY</b>	Perfect as an aperitif and as an accompaniment for all types of seafood, fish, poultry (turkey or chicken) and roasted suckling lamb. It goes perfectly with smoked fish (anchovies, salmon and trout) and soft and creamy cheeses.

<b>PRESENTATION</b>	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".
<b>OTHER ITEMS</b>	<p><b>RESIDUALS VALUES</b></p> <p>Ocratoxina A: &lt;1ppb</p> <p>Contains Sulphites</p> <p>* According to CEE Regulation N° 123/2005</p>

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