

		<b>CANTOSAN SEMISECO SPARKLING WINE</b>
	<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>	12 - 20 months on riddling racks before disgorgement
	<b>CONSUMING TIME</b>	-
	<b>CONSUMPTION TEMPERATURE</b>	5 -7 °C
<b>WINE-MAKING</b>	<p><b><i>Wine-making method: Champanoise or Traditional.</i></b>                      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 vats. 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 lemon, straw-yellow colour.                      Slow-evolving fine and small bubbles rising to form an attractive crown. Clean, intense aromas of green apples, citrus and hints of jammy fruit and nuts.                      On the palate, it is fresh and pleasant, with fine bubbles.                      A long, round, delicate finish, with toasty, aniseed notes coming through.</p>	
<b>GASTRONOMY</b>	<p>It goes perfectly with nougat and dessert dishes. Ideal for adding flavour to cream desserts, fruit cakes, puff pastries, sponge cakes, chocolate and jams, crepes and even ice creams and mousses.</p>	
<b>PRESENTATION</b>	<p>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".</p>	
<b>OTHER ITEMS</b>	<p><b>RESIDUALS VALUES</b>                      Ocratoxina A: &lt;1ppb                      Contains Sulphites                      * According to CEE Regulation N° 123/2005</p>	

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