

flor innata

Frizzante



GRAPE VARIETY:

Verdejo &
Gewürztraminer

GRADE: <5,5% Vol.

DESCRIPTION

Must of Verdejo and Gewürztraminer grapes partially fermented. Fermentation is stopped early on with cold. The result is a pleasant and refreshing drink with fine bubbles.

PROCESSING

Controlled fermentation, developed at very low temperatures and stopped at the right time to acquire our Flor Innata Frizzante, with its characteristic aroma and balance between all components (low grade alcohol, elevated acidity and high sugar content).

VINEYARDS

We choose the plots, varieties and moment of optimal ripening to cull grapes with great aromatic intensity and low alcoholic potential. All the work done in the vineyard is intended for an early harvest.

TASTE NOTES AND FOOD MATCHING

Greenish yellow color. Olfactory intensity, with fresh notes of white flowers, orange blossom, along with memories of green fruits and some depth of tropical notes.

To the palate it is fresh, smooth and round, due to its natural sugar, balanced with acidity.

Ideal as an aperitif to accompany cheeses, pastas and desserts.

Store in a cool and dry place.

Serve very cold.

