

+ & +

Welcome
to the Party



VARIETIES

Macabeo, Parellada, Xarel·lo

ELABORATION

The three grape varieties are sorted and fermented separately. The fermentation process is controlled at low temperatures in order to achieve maximum expression of fruit. The second fermentation takes place in the bottle.

FOOD AND WINE PAIRING

Aperitifs, Fish, Seafood, Creamy, Sauces with Pasta, Ham, Rice, Paella.



AROMA

Intense. Tertiary aromas of fresh baking arise from the second fermentation in the bottle, giving it a character of its own.

TASTE

Smooth and silky, its carbonic release gives it freshness and vivacity, and resulting in a long finish.