

# GARCIA CARRION

SINCE 1890

## JAUME SERRA

The soil in the area is mostly calcareous, a bit sandy, relatively clayey with low organic matter content and not very fertile. There is a Mediterranean climate transition between coastal and continental, with milder temperatures; cold winters and hot summers.



### BOUQUET BRUT



Macabeo + Xarel·lo + Parellada

11,5% Vol.

Dosage: Brut (7 g/L)

Minimum 9 months of bottle aging with its lees

### TASTING NOTES



Bright and pale straw-yellow color with greenish hints. Small and persistent bubbles, with a nice and steady crown formation. Clean nose with intense aromas of white fruits, flowers and citrus over a background of nuts and bakery. Soft and pleasant feeling in the mouth.

### FOOD PAIRING



Delicious with seafood platter or Iberian charcuterie. Perfect to start and finish any meal.



Best served at 5 - 6°C

*We recommend drinking it during the current year to take advantage of its full potential.*