

GARCIA CARRION

SINCE 1890

JAUME SERRA CRISTALINO



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.



EXTRA-DRY



Macabeo + Xarel·lo + Parellada

11,5% Vol.

Dosage: Semi-dry (34 g/L)

Minimum 9 months of bottle aging with its lees

TASTING NOTES



Bright and clean straw-yellow color with golden reflections. Small, continuous bubbles. On the nose it is intense and elegant with floral memories and nuances of white and citric fruits. The palate is well structured making it very friendly and easy to drink.

FOOD PAIRING



Very good to have with nuts, salads, grilled vegetables or desserts such as lemon pie.

Best served at 5 - 6°C



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