

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.



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.