

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.





Trepat + Pinot Noir

11,5% Vol.

Dosage: Brut (10 g/L)

Minimum 9 months of bottle aging with its lees



TASTING NOTES

Beautiful and intense pink color. Primary aromas of red berries and pomegranate with refreshing citric notes, over a buttery background. Very fine and elegant bubbles that stimulate the palate, offering a fruity taste with a long and elegant finish.



FOOD PAIRING

Excellent with almonds, all kinds of cheeses, avocado salads and spicy oriental food.



Best served at 6 - 8°C

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

