

# OPERA PRIMA

## Extra Dry

**Opera Prima Extra Dry** is a sparkling wine produced using the Charmat method, crafted from carefully selected Macabeo grapes. This variety expresses itself with fresh fruity aromas and delicate floral nuances, while the Charmat method enhances its vibrant and approachable character. Smooth, lively and slightly sweet, it offers an easy-drinking and refreshing experience ideal for casual celebrations and social occasions.

11 % vol. | 38 g sugar / L

## TASTING NOTES

Bright pale straw-yellow colour with fine, persistent bubbles. On the nose, it displays expressive aromas of white flowers, green apple, pear and ripe stone fruit, accompanied by subtle citrus and Mediterranean herbal notes typical of Macabeo. On the palate, it is soft, fruity and well-balanced, with a pleasant sweetness harmonized by fresh acidity. The creamy mousse and lively effervescence lead to a smooth, refreshing and persistent finish.

## PAIRING

Ideal for aperitifs, informal celebrations and relaxed gatherings. Pairs perfectly with fruity desserts, pastries, soft cheeses and Asian-inspired cuisine. Its fruity and slightly sweet profile also complements spicy dishes and light appetisers, making it a versatile and enjoyable sparkling option.

Serve well chilled (4–6°C) to fully enjoy its freshness, fruity character and fine bubbles.

