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Region Aragón - Valle del Cierzo Variety 100% Chardonnay Type Brut Vineyard Age 30 - 40 years Production 6000 - 8000 kg/ha. Soil Stony and clay Altitude 700 - 800 m. Viticulture Organic Production Manual 1st Alcoholic Fermentation Inox vats fermentation controlled at 16°C Malolactic Fermentation In bottle at 15°C Maturation in bottle GUARDA, +9 months sur lattes Added sugar 9 gr/l after disgorging Allergens Contains sulfites Tasting Colour Abright, golden, yellow colour, with fine, uniform bubbles that are slowly released to make a fine, delicate, lasting head. Fragrances of white flowers (water lilies and calla lilies), with fresh hints of moss and fresh hay. A subtle fragrance of fresh butter and crusty toast. Initially fresh and clean in the mouth, with a wonderful balance between acidity and maturity. Delicate, smooth bubbles resulting from the long ageing process in racks producing a pleasant volum in the mouth. A pure, fresh, lasting sensation on the palate. FOOD Pairing Perfect for blue fish meals, white meat, fish stews,	Origin		Spain	
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roast vegetables.

 $6 - 8^{\circ}C$ Serving temperature Recommended consumption 2 - 3 years



Logistics

Bottle			
GTIN13	8420560000159		
Туре	Standard Cava		
Height	325 mm		ппп
Diameter	88,4 mm		
Weight (empty)	900 gr		
Box	6 bottles	12 bottles	
GTIN14	18420560000153	28420560000156	
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm	
Weight	10 kg	20kg	
Palettes			
Class	EUR	AMERICAN	
Dimensions (LxHxD)	1200x800x1800 mm	1200x1000x1800 mm	
Amount of bottles	540	600	
Weigh	920 kg	1020 kg	
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