

MONT-FERRANT BRUT RESERVA ECOLÓGICO

Description

Varietals: 70% Xarel·lo and 30% Macabeo from organic winegrowing

Winemaking: Gentle pressing of whole grapes at controlled fermentation of 16°C.

Aging: 15 months.

Dosage: Brut

History

Agustí Vilaret established Mont-Ferrant in 1865 in the town of Blanes. He had lived in the Caribbean for some thirty years and after having made his fortune there, he came back with renewed enthusiasm and talent and then proceeded to invest in a new and singular project: the elaboration of *champagne*.

Tasting Note

Pale Straw yellow with green hues. On the palate it reveals fresh white fruit which evolves initially towards a sweet and creamy texture. The bubbles are well integrated showing citrus flavours and hints of smokiness rounded off with mineral nuances.



-Technical Analysis		Microbiological Analysis (ufc/100 mL)	
Alcohol Content (% vol)	12.0	Lactic bacteria	negligible
Sugar (g/L)	10.2	Acetic bacteria	negligible
Total acidity (g/L)	5.9	Yeast	negligible
pH	3.01		
Volatile Acidity (g/L)	0.24		
Sulfuroso Total (mg/L)	75		

Capacity	Case	Allergens	Conservation Temperature	Service Temperature	Identification System	Destination	Expected consumption
750 mL	6 bottles	Sulphites	5-30°C (Ideal 12-20°C)	6-8°C	Batch	Adults and non-pregnant women	Direct Consumption