

CASTILLO DE DAIMIEL

SPARKLING BRUT



VINIFICATION

Sparkling brut wine obtained from the Airen variety of grape. It is secondary fermented in the bottle to create carbonation. Then the lees are removed, the dosage takes place and the bottle is corked.

TASTING NOTES

Pale straw yellow colour with golden hues. The bubbles are perfectly integrated. Intense aroma of ripe fruit and slight aniseed touches. In the palate it is dry and has a balanced acidity.

FOOD PAIRING AND SERVICE TEMPERATURE

It is suggested to enjoy it as an aperitif and with smoked food, fish and seafood, as well as any kind of meat and warm or cold salads.

Serve between 5° - 7°C (41 - 45 °F)

LOGISTIC INFORMATION

Castillo de Daimiel - Sparkling Brut 75 cl.

EAN Code: 8437001803156

Closure: Cork

- ▶ 6 bottles / box
- 100 boxes / European Pallet
(0,80 x 1,20 x 1,44 m.)
- 25 boxes / level
- 4 levels / pallet
- Pallet Weight: 740 kg

