



GRAPE-TO-GLASS

wines worth sharing

Freixenet 'Cordon Negro' Brut NV

Grape Varietals: 40% Parellada, 35% Macabeo & 25% Xarel-lo

Growing Region: Penedès, Catalonia - Spain

Chief Winemaker: Josep Buján



It has been a few years now since I took the short train journey from Barcelona to the winery in the town of Sant Sadurni d'Anoia in the Penedès wine region of northwest Spain. Where you will find the original vineyard 'La Freixenada' - which is still a source for their icon sparkling wine. While there I was lucky enough to get a tour of their limestone caves which contain over 120 million bottles of Cava at any one time.

The 100% hand harvested fruit parcels which are sourced from 1200 long term grape growers, start to come into the winery from late August through to the beginning of October. The day I was there I saw these 25kg baskets of fruit arrive and gently pressed into tank. Where the juice was left to rest over night to drop out sediment. Then transferred to the fermentation tanks, keeping each variety separate and using indigenous yeasts, which come from their own cultures, and then the first fermentation begins. Once this is complete the wine is racked, clarified and the blend is prepared ready for around 12-18 months of secondary fermentation inside bottle you are holding.

As you pour, you will be greeted by pale straw yellow, with bright lime hints. Plus you will be pleased to see the constant steady stream of medium sized bubbles. These are releasing bright citrus fruit aromas on the nose. The palate is light, refreshing and well-balanced celebrating crisp green apples, pears, quince, citrus fruits and a subtle mineral seam combine with the natural fruit acidity of give a bright mouth feel and producing a clean dry finish.

Treat yourself - this wine is worth sharing.

This Freixenet 'Cordon Negro' Brut NV has 11.5% Alc./Vol. - with a dosage of 9g/L. Chill gently and served in a generous tulip glass around 8°- 10°C.

Cellaring Potential:

Drinking now; plus it will hold its bright character in the bottle for 2 - 3 years.

Food Pairing Suggestions:

Perfect wine pairing with fresh shellfish, crayfish, steamed fish, sushi & sashimi, chicken salads, walnut & pesto pasta, plus with slices of summer fruits - *enjoy.*

The world's number one selling sparkling wine brand.

