



BRUT RESERVA

GRAPES: 40% Macabeu, 40% Xarel·lo, 20% Parellada.

VINES: 20-30 years.

WINEMAKING: Extraction of the free-run juice with light pressing, followed by fermentation at low temperature in stainless steel tanks. Second fermentation in the bottle with ageing for 18-20 months.

TASTING: Greenish in colour with some yellow overtones, lively bubbles and crown formation. On the nose white and citrus fruit stand out, with nuances of sweet buns and fresh yeast. In the mouth fresh and balanced.



Silber Mundus Vini
2015 (Harvest 2011)



Golden Mundus Vini 2014



89 points in 2015
88 points in 2013
87 points in 2012
87 points in 2014



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