



B O D E G A S
CELAYA
EST. 1927

Bayanegra Sparkling White Sweet

Type: SPARKLING BRUT WHITE

Grape Varietal: Airen / Macabeo

Production area: South East Spain

% by Vol.: 11,5

Sugar: 8 grams per litre

Pressure: 4,8 bar

Size: 750 ml.

Tasting note: Straw yellow colour with flashes of more golden tones. The nose bursts with ripe fruits and green apple. On the palate the wine shows great balance with notes of orange rounded out with hints of almonds, finishing with balanced acidity and freshness.

Winemaking: Sparkling beverage made from wine. The fermentation is stopped with 8 gr of sugar per liter to give its light sweet flavor. Part of its carbonic comes from its own fermentation and to get the final result, additional carbonic is added.

Serving suggestions: Ideal as an aperitif at any time, it also combines well with starters, fish, barbecues, stews, casseroles, and desserts. Serving temperature: Between 6 and 8°C (43° and 46°F)

Bottles per case: 6 (Europallet: 756 -

20' container: 8.316)

20' container loaded by cases: 14.604

Stopper: Cork

Conservation: Keep the bottle standing vertically avoiding direct light and air draughts, at a temperature not higher than 20° C.

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