

VINS I CAVES

BLANCHER

CASA FUNDADA EL 1955

TERESA BLANCHER DE LA TIETA



Product Type Brut Nature Grand Reserve

Vintage 2009

Grape Varietals Macabeu, Xarel·lo, Pansa Blanca and Parellada

Aging + de 42 mesos

Analysis ρ A 11,8 Sugar 2 gr/l ATs 3,9 gr/l

Contains sulphites

Packaging Individual case, in boxes of 6 units of 75 cl., in vertical position.

Pallets Europalet (80x120x145) 64 boxes of 6 bottles (100x120x145) 88 boxes of 6 bottles

Production An exclusive cava. Made with a careful selection of our best old vines. Made from the best vintages from the Macabeo grape flower, Xarello, Parellada and Pansa Blanca. Cold maceration with the skins for a limited time for the extraction of aromas. Fermentation in stainless steel and then in contact with its fine lees. Aged over 40 months, 18 meters underground, in optimal conditions. It is a champagne that represents a commitment to elegance and finesse.

Tasting Notes Pale yellow color with golden reflections. The bubbles are fine and persistent with good formation of the rosary. The nose is short, with defined aromas of aging toast with hints of nuts, and a final touch bitter almond. The palate is fresh and balanced with a long finish. Perfect for seafood, blue fish in nut sauce.

November 2018

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