

# Sol de Nit

## Secco Spanish Sparkling Wine NV

- 90 points, International Wine Report

**Grapes:** 40% Xarel-lo, 30% Macabeo, 30% Parellada

**Tasting Notes:** Clear. Bright. Very pale-yellow hue flecked with green. On the nose there are notes of apples, pears, slight citrus, and white flower. On the palate there is nice freshness with ripe apple aromas and smooth, subtle bubbles.

**Production:** The Charmat Method is used to craft this clean and delicate dry wine. This method consists of fermenting the wine twice. Sugar and yeast are added to the base wine to start the second fermentation inside stainless-steel vats. Inside these vats, the yeasts are kept in constant suspension in the wine allowing an exchange to take place which imparts light notes of brioche, creaminess and a bit of body.

**Food Pairings:** Perfect for cocktails and aperitifs or paired with tapas and pasta. Its freshness will be appreciated at any drinking occasion.

**International Wine Report:** *“Pretty aromas of pears, dried jasmine, lychee and fresh minerals which all emerge from the glass. On the palate this is fresh and vibrant, with a delicious off-dry sweetness that ends with a mouthwatering finish.”*

