



CASTILLO PERELADA BLANC PESCADOR

Type of wine	<i>Pétillant</i> , dry, white
Method of production	Due to a special elaboration during its fermentation, this wine obtains a fine, light and natural sparkle (<i>pétillant</i>). In Spanish this is called “vino de aguja”, which means “needle-wine”.
Ageing	Young wine.
Grape varieties	Macabeo 50-60% Parellada 20-25% Xarel.lo 20-25%
Alcohol	11,00% vol
Sugar content	4,00 g/l
Acidity	4,00 g/l (a.s.)
Bottle type	Rhin, green 75cl
Tasting note	Clean, fresh, crisp, dry and slightly sparkling wine of a faint greenish-yellow colour with a pleasant fruity aroma and balanced taste to the palate.
Recommended dishes	This elegant light wine is ideal for appetizers, shellfish and all types of seafood, hence its brand name, Blanc Pescador , “white fisherman”. Serve well chilled (6-7°C).

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