

LUNA DE MURVIEDRO ICE COLD SPARKLING WHITE 0.0% vol.

Area of Production

Mediterranean region, at an altitude varying between 250 and 1000 metres. The climate is warm and the influence of the Mediterranean Sea very dominant. Grapevines have been cultivated for centuries on the limy-clay soils, which, combined with the constant presence of the intense sun, give rise to fruity wines with a very good structure and moderate tannins.

Grape Variety

White variety from the Mediterranean region.

Winemaking

We select the best Mediterranean white grapes, macerate them at 14°C and ferment them with selected yeasts at 16°C. Secondary fermentation is in isobaric tank carrying out the Charmat-short method, under temperature control at 16°C until reaching a maximum of 4 to 5 bar. We then carry out the dealcoholisation of the wine with the spinning cones method. This method is the most respectful to the wine, maintaining all of the original aromas and structure.

Wine suitable for vegetarians and vegans.

Tasting Notes

Colour: Bright yellow with green highlights.
Aroma: Very fruity, reminiscent of tropical fruit such as passion fruit, and Mediterranean citrus fruit tones.
Taste: Refreshing, flavoursome and young. In the mouth, the gas appears as if it were cream, recalling aromas of fruit combined with a slightly sweet but fresh flavour.

Serving Suggestions

Perfect to serve as an apéritif, and even to accompany all kinds of fish, seafood and paellas. Always serve well chilled, at around 4°C.

Alcohol Content

0.0% vol.

Available in

750 ml

