



GLISSADE

Winemaker: Manel Martínez

Denomination of Origin: D.O. Cava

Area: Sant Sadurní d'Anoia

Region: Penedès (Barcelona)

Other wines produced: Glissade Rosé Brut Nature and Glissade Brut Nature



GLISSADE BRUT

Vintage: 2021

Type of wine: sparkling white

Grape variety: 40% Macabeo, 40% Xarel·lo and 20% Parellada

Altitude: between 50 and 700 m

Harvest date: Macabeo at the end of August, Xarel·lo at the beginning of September and Parellada at the end of September

Winemaking: traditional method. Quick pre-maceration of the Xarel·lo in the press, and subsequent gentle pressing. First fermentation in tanks at a controlled temperature of 15-16 °C and second fermentation in the bottle for one month and a half, at a temperature between 13 and 15 °C.

Tirage: throughout 2022

Bottle Ageing: from 9 to 12 months with an annual stirring

Alcohol: 11.5% Abv.

Tasting notes: It has a pale straw yellow color with bright green reflections. It is fragrant on the nose, with intense aromas of ripe white fruit intermingled with hints of lemon and eucalyptus, on a background of marzipan and brioche. On the mouth, it is slightly sweet, with a pleasant bubble with a mousse texture that envelops the palate. The finish is pleasant, leaving subtle hints of apple and pastry cream.

Food pairing: ideal to accompany appetizers, shellfish, white fish and meat and slightly sweet desserts.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Champagne Glass



L'ORIGAN

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GLISSADE BRUT NATURE

Vintage: 2021

Type of wine: sparkling white

Grape variety: 40% Macabeo, 40% Xarel·lo and 20% Parellada

Altitude: between 50 and 700 m

Harvest date: Macabeo at the end of August, Xarel·lo at the beginning of September and Parellada at the end of September

Winemaking: traditional method. Quick pre-maceration of the Xarel·lo in the press, and subsequent gentle pressing. First fermentation in tanks at a controlled temperature of 15-16 °C and second fermentation in the bottle for one month and a half, at a temperature between 13 and 15 °C.

Tirage: throughout 2022

Bottle Ageing: from 9 to 12 months with an annual stirring to favor contact. No added sugar in the expedition liquor.

Alcohol: 11.5% Abv.

Tasting notes: It has a nice straw yellow color with silver reflections. At first it is timid on the nose, but little by little it unfolds delicate aromas of white fruit such as apple and pear and subtle hints of lemon, on a background of bakery and delicious hints of green almonds, ginger and fennel. On the palate, it is vibrant and agile and has fine bubbles that melt on the palate with a creamy texture. The finish on the palate is citric and intensifies the refreshing sensation.

Food pairing: perfect to accompany all kind of appetizers, fish or meat rice, fish and white meat with light sauces and soft cheeses.

Temperature of service: between 6 and 8 °C

Recommended glass: Champagne Glass from Veritas Range by Riedel



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GLISSADE ROSÉ BRUT NATURE

Vintage: 2021

Type of wine: sparkling rosé

Grape variety: 45% Monastrell, 30% Grenache and 20% Trepát

Altitude: between 200 and 700 m

Harvest date: September 2021

Winemaking: traditional method. Gently pressed. First fermentation in tanks at a controlled temperature of 15-16 °C and second fermentation in the bottle for one month, at a temperature between 13 and 15 °C.

Tirage: throughout 2022

Bottle Ageing: from 9 to 12 months with an annual stirring to favor contact. No added sugar in the expedition liquor.

Alcohol: 11.5% Abv.

Tasting notes: It has a brilliant salmon color with copper reflections. On the nose, it is intense and aromatic, where fruit notes such as peach, nectarine and apricots stand out, along with light touches of cherry, raspberry, grapefruit and dried flowers that blend with notes of pastries. On the palate, it is balanced, fresh and fluid, with a pleasant texture, an integrated bubble and hints of stone fruit and fennel at the end of the mouth.

Food pairing: to accompany salads, all kind of shellfish, sushi and fruit-based desserts, such as a fruit salad.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Champagne Glass

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