

P.Ferrer Bosch Grande Cuvée

P. Ferrer Bosch sparkling wine was born in the unique Gualtallary terroir, a 50% Chardonnay - 50% Pinot Noir sparkling wine by traditional method. Fruity aromas, with citric notes, fresh, round and elegant on the palate, with a well-integrated sparkle. The name of this great wine is in honor of the founding father of Freixenet and first winemaker to make the very first "traditionnelle méthode" Freixenet sparkling wine bottle, more than a hundred years ago: Don Pedro Ferrer Bosch.



Winemaking:

50% Chardonnay.

50% Pinot Noir.

Specially selected vines for sparkling wine, handpicked grapes with a 8,9 - 11 ton yield per hectare. Five different types of Chardonnay wines, and four different types of Pinot Noir wines were selected for the coupage, (the blending), a very interesting blend produced finally with 50% of each grape. The second fermentation takes place in the same bottle, following the traditional method, ageing on lees takes place over 16 months, then finished as a Brut Nature AZ 4,8 g/l.

Taste Note:

Pale and clean straw yellow colour, with rose hints from the Pinot Noir grape.

Fine persistent mousse rising to a light and elegant crown. Fresh, floral and fruity aromas of berries. An appealing opening palate, gentle, balanced, with quince jelly and grapefruit notes, due to the Gualtallary terroir, with a well-integrated sparkle, dry yet fruity, tempting and long finish.

Service: 8° C.

Food Affinities:

Great companion for salads, all kind of cheeses and fruit. Good match with poultry. Also very good paired with fruity desserts.