



# COLET



## COLET NAVAZOS 2016

EXTRA BRUT

CLÀSSIC PENEDES TRADITIONAL METHOD

---

XAREL·LO  
PALO CORTADO & AMONTILLADO

Time ageing on lees: **26 months (Reserva)**

Average annual production: **1.500 bottles**

Alcohol: **12,50% Alc by Vol**

Light and bright golden colour. Fine bubble.

Elegant, floral, herbaceous, spiced and toasted aromas in the nose. Pastries and mineral background.

In the mouth shows the same floral character with a liquorice touch. Fresh, very good balance and roundness. Long aftertaste and very good persistence.