



COLET



GRAN CUVÉE EXTRA BRUT

CLÀSSIC PENEDÈS TRADITIONAL METHOD

70% CHARDONNAY
20% MACABEU
10% XAREL·LO

Time ageing on lees: **24 months (Reserva)**

Average annual production: **10.000 bottles**

Alcohol: **12% Alc by Vol**

Vineyard: **organic**

Cellar: **organic**

Golden yellow colour. Fine and well-integrated bubble. Lees, ripe fruit, pastry and sweet spices aromas. Balanced, tasty, fatty and long in the mouth. Very gastronomic and with good acidity.