



## CORDON NEGRO BRUT D.O. CAVA

Freixenet (pronounced "fresh-eh-net"), best known for its "black bottle bubbly" Cordon Negro, is a family-owned company that grew from humble beginnings in rural Catalunya. The roots of Freixenet stretch back to 1861 and are embedded in the history of two longstanding winemaking families, the Ferrers and the Salas, whose expertise, determination and ingenuity intertwined to form the foundation of the company that today is the world leader in sparkling wines.

The proof, as they say, is in the bottle: today, the most often popped corks in the world say "Freixenet."

### PRODUCTION AREA

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Penedès D.O. Cava

### GRAPE VARIETY

Macabeo, Xarel.lo and Parellada

### HARVEST PERIOD

The selection of ripening grapes in Freixenet's vineyards reaches across the span of several months. From the end of August for the harvest of the warm weather Macabeo grapes, through the beginning of October for the higher elevation Parellada variety, our winemaker awaits the perfect time to gather each bunch, letting the vines tell him when they are ready.

### VINIFICATION (Método Tradicional)

The first fermentation is nurtured in stainless steel tanks at controlled temperatures between 57°- 60°F exclusively initiated from our own Freixenet cultures. After 10 to 12 days, the wine is racked and clarified as the blend is readied for bottling. The secondary fermentation finds the bottles of Cordon Negro cradled in the perfectly chilled caves for up to 18 months.

### TASTING NOTES

Cordon Negro Brut Extra Dry pleases a variety of palates. Earthy, fruity, and blessed with peach, melon and candied citrus essence, this cava leads up to a long, smooth finale of intoxicating flavors and aromas.

### TECHNICAL DATA

|          |                            |
|----------|----------------------------|
| ALCOHOL: | 12%                        |
| ACIDITY: | 0.37g per 100ml            |
| SUGAR:   | 23 g/l                     |
| pH:      | 2.95                       |
| AGING:   | Up to 18 months            |
| FORMATS: | 750ML, 187ML, 375ML & 1.5L |

### PAIRING SUGGESTIONS

A superb palate cleanser, Freixenet Cordon Negro Extra Dry cava pairs well with spicy cuisine, but also acts as an excellent bridge between courses. Anything that goes well with beer, from pizza to buffalo style wings, is also elegantly handled by Cordon Negro Brut Extra Dry

Learn More

[www.freixenetusa.com](http://www.freixenetusa.com)

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Please Drink Responsibly

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