



## PAIRING SUGGESTIONS

Pair Freixenet Cordon Negro Brut with anything from Eggs Benedict to seafood, such as lobster or bluefin tuna. It is also the perfect pre-prime rib cava selection for oyster, caviar, or sushi appetizers.

## 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 extends 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 is a crisp, clean and well-balanced 'cava' sparkling wine. The fresh palate of apple, ripe pear and bright citrus flavors combine with a long finish and an exciting touch of ginger.

### TECHNICAL DATA

ALCOHOL:	12%
ACIDITY:	0.37g per 100ml
SUGAR:	9 g/l
pH:	2.95
AGING:	12 – 18 months
FORMATS:	750ML, 187ML, 375ML & 1.5L

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

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