

# Butternut

## Sparkling Brut

**VINTAGE:** NV

**ALCOHOL:** 12.0%

**GRAPES:** 100% Macabeo

**COUNTRY OF ORIGIN:** Spain

**STYLE:** Traditional Method

### FERMENTATION

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Primary fermentation in stainless steel.  
Tirage fermentation in bottle.

### AGING

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Aged for 12 months en Tirage

### AROMATICS

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Butternut Sparkling Brut has ripe stone driven aromas. Wafts of honey, touch pastry with expressions of white flowers on the nose.

### PALATE

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Flavors mirror the aromatics with peach and apricot with a hint of pear. Elegant in flavor, fresh and natural with balanced acidity and silky richness for a refreshing enjoyment.

### FOOD PAIRING

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Shrimp, smoked salmon, oysters with buttercream sauce. Triple cream (Brie-style) cheese and mascarpone cheese paired with salami.



Nutritional Info. Available Upon Request

THE **tastingpanel** 90 Points  
MAGAZINE