



Other

Comte de Chamberí brut

“Chamberí” is one of the neighbourhoods in Madrid that has witnessed historical links between Spain and France. Such links do still remain when it comes to quality wine. Comte de Chamberí white brut is a wine made out of Airen and Viura grapes from specific vineyards in Valdepeñas landmark.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY
Airen and Viura

STYLE
Sparkling white wine

ALCOHOL GRADUATION
10.5%

SERVING TEMPERATURE
Best served chilled (6-9°C)

Tasting Notes

Pale yellow with fine consistent bubbles. A combination of toast, white fruits and fresh grass aromas with a palate of citrus fruits, a good acidity level and a pleasant texture.

Food Pairing

A perfect companion to cream sauces, cheeses, salty foods and Asian dishes of all kinds.

Technical Information

A sparkling wine based on a traditional white wine produced with the most modern wine making technology to ensure maximum quality. Then, just the right amount of carbon dioxide is added to obtain a fine and elegant bubble, the desired acidity and a fruity expression.

Awards

GOLD

2019 Sommelier Wine Awards: Comte de Chamberi Brut



Other

Comte de Chamberí Sec

“Chamberí” is one of the neighbourhoods in Madrid that has witnessed historical links between Spain and France. Such links do still remain when it comes to quality wine. Comte de Chamberí Rosé Sec is a wine made from Tempranillo grapes from specific vineyards in Valdepeñas landmark

Region

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VARIETY
Tempranillo

STYLE
Gasified rosé wine

ALCOHOL GRADUATION
10.5%

SERVING TEMPERATURE
Best served chilled (6-9°C)

Tasting Notes

Bright soft pink with a fine and consistent bubble. This wine combines aromas of fruits such as strawberries with citrus and exotic fruits. A sweet texture and moderate acidity.

Food Pairing

Ideal to go with seafood dishes, salads, smoked salmon, oysters and fresh cheese.

Technical Information

A selected rosé wine is used as a base. This wine is made under the strictest quality controls and thanks to the latest technology, following the traditional process of rosé wine-making. Afterwards, CO2 is added in the right way to achieve a final product with a fine and elegant bubble, good acidity and the maximum fruit expression.



Other

Comte de Chamberí Demi-Sec

“Chamberí” is one of the neighbourhoods in Madrid that has witnessed historical links between Spain and France. Such links do still remain when it comes to quality wine. A quality semi-sweet white wine that combines the best of traditional wine-making with the latest vinification technology.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY
Airen

STYLE
Sparkling wine

ALCOHOL GRADUATION
10.5%

SERVING TEMPERATURE
Serve at 8 to 10°C

Tasting Notes

Brilliant pale-yellow colour. Floral aromas and a soft-elegant palate.

Food Pairing

An excellent companion to soup, fish and seafood.

Technical Information

The best grapes are selected to produce a sweeter wine. Modern wine making techniques are employed to produce a delicate wine whose fermentation is stopped by cooling at the optimum moment.



Other

Comte de Chamberi Rosé Demi-Sec

“Chamberi” is one of the neighbourhoods in Madrid that has witnessed historical links between Spain and France. Such links do still remain when it comes to quality wine. A quality semi-sweet red wine that combines the best of traditional wine-making with the latest vinification technology.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world’s largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY
Tempranillo

STYLE
Sparkling

ALCOHOL GRADUATION
10.5%

SERVING TEMPERATURE
Serve at 14 to 16°C

Tasting Notes

Attractive, red wine-colored with ripe redcurrant hues. Aromas of red fruits with good intensity. On the palate surprisingly aromatic and fresh with a long finish.

Food Pairing

A perfect companion whit pasta, salads and sweet desserts.

Technical Information

The best grapes are selected to produce a sweeter wine. Modern wine making techniques are employed to produce a delicate wine. The fermentation is then stopped by cooling down at the right moment.