

#### Other

## Frissé White

Frissé white is a fresh sparkle of taste. An original low- alcohol drink made of a base of white wine and bubbles.

## 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 Blend of white grapes	STYLE White Frizzante Wine
ALCOHOL GRADUATION 5%	SERVING TEMPERATURE Served very cold. Keep the bottle cold while serving.

### **Tasting Notes**

Light yellow colour with smooth bubbles. Light and pleasant drink with refreshing taste of natural flavours of passionfruit and lemon. Its flavours are very lively thanks to its fine bubbles.

## **Food Pairing**

A perfect companion for celebrations. It is ideal to consume alone or accompanied by snacks, appetizers and light meals.

#### **Technical Information**

Before packaging, Frissé white undergoes a process of microfiltration which preserves the qualities of colour, aroma and flavour. Bubbles are added for a refreshing twist.

#### **Awards**

#### GOLD

2019 Ultimate Wine Challenge 93 puntos: Frisse Blanco Frizzante



#### Other

## Frissé Rosé

Frissé, a fresh sparkle of taste. An original low-alcohol drink made of a base of rosé wine and bubbles.

## 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 Blend of grapes	STYLE Rosé Frizzante
ALCOHOL GRADUATION 5%	SERVING TEMPERATURE Served very cold. Keep the bottle cold while serving.

## Tasting Notes

Light pink colour with smooth bubbles. Light and pleasant drink with refreshing taste of natural flavours of grapefruit and raspberry. Its flavours are very lively thanks to its fine bubbles.

# Food Pairing

A perfect companion for celebrations. It is ideal to consume alone or accompanied by snacks, appetizers and light meals.

#### **Technical Information**

Before packaging, drink undergoes a process of microfiltration which preserves the qualities of colour, aroma and flavour. Bubbles are added for a refreshing twist.



#### Other

## Frissé Blue Moscato

New this season from the makers of Frissé. Frissé Blue Moscato is a delicious aromatic and refreshing blue drink that will awaken your senses with its sweet and exotic flavours.

### 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 Moscatel	STYLE Blue Frizzante Wine
ALCOHOL GRADUATION 7%	SERVING TEMPERATURE Served very cold. Keep the bottle cold while serving.

# **Tasting Notes**

Bright blue, it has a very attractive aromatic nose, with notes of fresh fruit and subtle citrus touches on a typical Muscat background. In the mouth it is sweet, seductive, with a well-balanced acidity that brings freshness.

# Food Pairing

Ideal to accompany pastries, baked sweets, desserts and snacks.

#### **Technical Information**

Before packaging, Frissé white undergoes a process of microfiltration which preserves the qualities of colour, aroma and flavour. Bubbles are added for a refreshing twist.