

## Mucho Más Sparkling Wine



### Premium Blend

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Sometimes we need to go back to the essential, to the authentic, to find the genuine article. Moments that do not need embellishment or artifice, moments that imbue sincerity and saturate your being. In the search for those moments, Mucho Mas was born.

### Region

Blend is the new trend in the world of wine. These wines are made from a *premium blend* of different grapes from different vines, either by their regionality or by their variety. This characterises them as unique wines with their own identity, in which the art of winemaking is represented.

VARIETY  
**Viura and Chardonnay**

STYLE  
**Sparkling wine**

ALCOHOL GRADUATION  
**12 %**

SERVING TEMPERATURE  
**Serve between 8 and 10°C**

### Tasting Notes

Bright yellow colour. Subtle notes of toasted vanilla and brioche pave the way for a burst of ripe citrus and stone fruit flavours, rounded off by a delicious creamy finish.

### Food Pairing

Ideal wine as an aperitif, and can also accompany white meat dishes, pasta, seafood, salmon and all kinds of cured cheeses.

### Technical Information

The originality of this sparkling wine lies in the care taken in its preparation and in the choice of harvest date. The optimum moment is meticulously chosen so that acidity, freshness and aromatic complexity prevail in the base wine. This wine is made from Viura and Chardonnay grapes from selected vineyards. A part of the Chardonnay is fermented in new French and American oak barrels.

After the second fermentation, the wine remains for between six and twelve weeks on its lees.

The result is a balanced and elegant wine.

## Mucho Más Sparkling Wine

### Awards

#### **GRAND GOLD**

2024 CWSA: Mucho Más Sparkling White

2023 Vinespaña: Mucho Más Sparkling White

#### **SILVER**

2023 Asian Sparkling Masters: Mucho Más Sparkling White

2023 Concurso Mundial de Bruselas: Mucho Más Sparkling White

2022 AWC Vienna – International Wine Challenge: Mucho Más Sparkling White