



# Premium Blend the guv´nor Sparkling

the guv'nor rules his establishment with confident poise, yet his disarming politeness conveys a sense of wariness. He is not a man to be trifled with. Like his choice in beer, his wine is handcrafted and carefully selected to ensure both he and his associates enjoy a wine that hits the spot. the guv'nor stamps his approval on the cap of the each bottle.

#### 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	STYLE
Viura and Chardonnay	Extra Dry Sparkling Wine
ALCOHOL GRADUATION 11,5 %	SERVING TEMPERATURE Best served chilled. (8 – 10 °C)

### **Tasting Notes**

Shiny yellow colour. Slightly notes of toasted vanilla and brioche pave the way for a volley of ripe citrus and stone fruit flavours as peach and pears, rounded off by delicious creamy finish.

## Food Pairing

Ideal as aperitif or for pairing with poultry meat dishes, pasta, seafood, salmon and curated cheeses.

## Technical Information

This sparkling wine is a blend of Viura and Chardonnay grapes from selected old vineyards. The harvest date for the base wine is specially planned to obtain the perfect acidity, freshness and aromatic complexity. Part of the Chardonnay wine is aged in new American and French oak barrels. After the second fermentation in 250HL steel tanks, the wine rest on its yeast for tree months. The result is a balanced and delicate sparkling.

### Awards

Awarus GOLD 2025 Frankfurt International Trophy: the guv´nor sparkling 2024 Berliner Wine Trophy: the guv´nor sparkling SILBER 2024 The Global Sparkling Masters (The Drinks Business Magazine): the guv´nor sparkling 2024 The Drinks Business Spring Tasting: the guv´nor sparkling

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