



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 with different grapes of distinct vines, either for its regionality or for its variety. This characterizes them as unique wines with their own identity, in which the art of making wine is represented.

VARIETY

Viura and Chardonnay

STYLE

Extra Dry Sparkling Wine

ALCOHOL GRADUATION

12%

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

GOLD

2024 Berliner Wine Trophy: the guv'nor Sparkling White NV

SILVER

2023 The Global Masters Autumn Tasting: the guv'nor Sparkling White NV