

Medusa Brut



Other Medusa Brut

Medusa Brut completes the range with this sparkling wine made with the Charmat method, thanks to which the bubbles are created from a double fermentation.
Medusa Brut is the ideal wine to make any good moment special.

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

Viura, airén and chardonnay

STYLE

Sparkling wine

ALCOHOL GRADUATION

11%

SERVING TEMPERATURE

Best served chilled (6-9°C)

Tasting Notes

Pale yellow wine, with apple, pear and lemon aromas that lead to subtle sweet touches on the palate and a refreshing fizz with fine and consistent bubbles.

Food Pairing

Delicious to enjoy by itself or with canapé, fish dishes or even cheese cake.

Technical Information

Its production technique, often referred to as Charmat Method is based on a second fermentation of a white wine. It is elaborated in steel tanks that have been specially designed to stand pressures of up to 10 atmospheres. The second fermentation, when yeast and sugar are added to the wine causes carbon dioxide molecules to integrate into the liquid, transforming it into a sparkling wine. The wine is bottled only after it has completed the fermentation process. This makes of it a very expressive, aromatic and fresh wine, since, unlike other sparkling wines, which ferment for the second time in the bottle, it is not in contact with its lees.

The wine is then bottled to ensure a fresh and aromatic product.

Awards

GOLD

2024 Berliner Wine Trophy: Medusa Brut NV