



BRINDE Reserva

100% Godello. Format: 75 cl.

BRINDE is the first sparkling wine of D.O. Valdeorras and pioneer of sparkling Galicians. Made by the traditional method, it is a brut, of fine bubble. Elaborated with the variety Godello, it ferments and rests for 24 months, in a natural cave with an average temperature of 10° in total absence of light.

Its moderate acidity with respect to a cava, allows to maintain the fine bubble in mouth, and to appreciate its harmony and delicate flavor without masking its delicate flavor.

NOTE TASTING: Clear and bright, greenish color. Very intense, with notes of white fruits, herbal notes and a bakery background. The mature apple and peach, typical of the variety Godello, are very present. In the mouth, the medium and abundant bubble melts into a powerful fruit. The result is a powerful, sparkling and durable frothy.

Gold Medal in the distinctions of the Guide of Wines, Distillates Wineries of Galicia 2013, 2014 and 2016

Gold Medal of the Luso-Galician Gastronomic Order