

# FREIXENET

## CORDÓN NEGRO DO CAVA



### Winemaking process

The harvest begins in late August with the Macabeo variety, followed by Xarel-lo, and concludes in early October with Parellada. The must is obtained using pneumatic presses and is left to settle for 24 hours to allow any particles to precipitate. Once clarified and racked, it is transferred by variety to fermentation tanks. The first fermentation takes place in stainless steel tanks of 600,000 litres at a controlled temperature between 14 and 16°C. In these tanks, selected proprietary yeasts from Freixenet's collection are added to initiate the primary fermentation. After this stage, which lasts 10 to 12 days, and following a series of racking and treatments, the base wine is ready for blending and subsequent bottling, where it will undergo a secondary fermentation in the bottle.

### Coupage

Parellada, Macabeo and Xarel-lo

### Tasting notes

Pale yellow with greenish hues, bright. Abundant, fine, and persistent bubbles, well-integrated with good release of carbon dioxide forming a nice crown. Delicate and refined aromas, with predominant notes of green fruit (apple, pear), subtle touches of ripe tropical fruit (banana, hints of pineapple), citrus undertones, and fresh herbs, all well-balanced with medium-aged aromas. Fresh on the palate, with good carbon dioxide behaviour, broad in flavours, once again showcasing green fruit and citrus notes. Light-bodied, with a clean and elegant retronasal finish.

### Food pairing

The freshness and bubbles of Freixenet Cordon Negro Brut balance out rich, crunchy dishes like fish and chips, fried chicken, or Swiss chard fritters. They also enhance the flavours of seafood dishes such as oysters, mussels with garlic and parsley, seafood rice, or ceviche with passion fruit. It pairs well with lighter options like salmon blinis, rocket salad with green apple and cashews, or Vietnamese prawn rolls. For a creative twist, try it with a chicken sandwich with BBQ sauce or nachos with guacamole. Perfect for appetisers and snacks.

### Analysis

Alcohol: 11,50% vol.

Total acidity (expressed in tartaric acid): 5,35 g/l

Dosage: 9 g/l (Brut)

Vegan: yes

### Ageing

Minimum 9 months