



WINES

BODEGAS FAMILIA MATEOS DE LA HIGUERA



Dabalia Sparkling

TECHNICAL DATA



D.O.: Non D.O.

Grape Varieties: Macabeo

WINEMAKING PROCESS



Drink obtained from well-ripened grapes from our vineyards, harvested by hand. The alcoholic fermentation takes place in storage at a temperature between 14 and 16°C. The cuvée (base wine) is fermented with selected yeast at accurately controlled temperatures to preserve full, complex flavors. Once fermented, the wine rests with its lees for three more months so that its full aromatic potential and vibrant taste can truly come together.

TASTING NOTES



This sparkling wine has fine bubbles winding through its bright straw pale yellow color with greenish reflections. In the nose, it is very fruity as peach, apricot and vanilla. In the mouth, it is very balanced and fresh, with a pleasant sweet and fruity flavor.

FOOD PAIRING



This refreshing sparkling wine is delightful served as an apéritif and is a perfect complement to seafood and other delicate dishes. Whether served at the beginning of a beautiful evening for to, or sipped throughout a lively meal with friends, this celebrated bubbly is an aromatic and vibrant treasure that is meant to be shared time and time again.

Recommended consumption temperature: 4-6 °C

LOGISTICS



Cases of 6 bottles

630 bottles/pallet

Europallet

Case weight: 8.30 kg



VERY FINE VINOS
EXPORT MANAGEMENT