

Reynal White

ESSENCE OF THE WINE

In 1942, Josep M^a Tetas created Spain's first sparkling "vi d'agulla" wine, REYNAL. His idea was to express the freshness and fruit of the grape through fine bubbles that surprise the palate. Elegant wines, easy to enjoy at any time of the day, ideal for those seeking freshness and distinction in every sip.

VARIETY

Xarel-lo 50 %, Macabeu 30 % and Parellada 20 %

TERROIR

The terroir of Penedès is characterized by its diverse soils and microclimates, ranging from limestone to clay-based terrains, which enhance the unique expression of each grape variety. The influence of the Mediterranean Sea and the nearby mountains creates a perfect balance between freshness and ripeness, resulting in wines of great complexity and personality.

WINEMAKING PROCESS

After careful selection, the grapes are pressed and fermented. Fermentation takes place in hermetically sealed tanks to retain the naturally generated carbon dioxide, creating the fine bubbles characteristic of this frizzante.

APPEARANCE

Clear and bright, straw-yellow in color. Fine bubbles can be observed as they rise.

AROMA

Citrus aromas such as lemon, fruit notes like apple and pineapple, as well as floral and saline hints due to the

proximity of the Mediterranean Sea, stand out.

TASTE

On the palate, it is fresh and smooth, with a silky texture that envelops the mouth. Ripe fruit flavors such as pear and white peach combine with refreshing citrus touches. The fine and delicate effervescence enhances the floral and slightly honeyed notes, bringing a sensation of great balance and harmony. The finish is persistent, with a subtle hint of tropical fruit and a mineral touch that makes it very pleasant and refined.

FOOD PAIRING AND SERVING

Perfect for pairing with fresh and light dishes that complement its freshness and elegance. Grilled shrimp or clams enhance the wine's liveliness and minerality. It also pairs well with grilled white fish or ceviches, where its freshness perfectly balances the delicate flavors of the sea. Its fine bubbles make it ideal for summer tapas, such as tuna tartare or fish croquettes, and it can also be a great match for soft cheeses like brie or fresh goat cheese. An elegant wine that adapts to multiple occasions and offers a sense of harmony in every sip.



CERTIFICATES AND AWARDS

2004 **Silver Medal** International Wine Challenge Russia

ANALYTICAL DATA Alcohol content: 10°

SERVING TEMPERATURE 6°