SPARKLING BRUT NV

Founded in 1940 by D. Juan Oliveros Perea, Bodegas Oliveros is situated in Andalucia along the Mediterranean coast near Portugal. The area earned DO status (Condado de Huelva) in 1964 and is ideal for winegrape growing with both Mediterranean and Atlantic influences that boasts ample sunshine and dry conditions. Over 80% of the vineyards consist of the white variety Zalema, which can be made into a wide variety of styles, from sparkling, table wine and fortified styles.

Bodega Oliveros was a pioneer in the DO and today has modern cellars devoted to variety of styles of wines, including sparkling, dry whites, fruity reds and famously, vermouth. Now, in the third generation of family ownership, the winery has expanded dramatically with separate production and aging facilities for each style of wine as well as 150 hectares (370 acres) under vine.

GRAPE VARIETY: 100% Zalema PRODUCTION METHOD: Charmat/Tank method

BODEGAS

DESCRIPTION: Small and persistent bubbles.

COLOR: Straw yellow color

AROMA: Bright aromas of flowers, ripe fruit (apples, pears) and citrus (lemon).

PALATE: Lively with a pleasant elegance and balance. A soft lingering aftertaste of white fruits and citrus. Fresh, pleasant, balanced and a fine bubble structure. **SUITABLE FOR:** Perfect to pair with a wide variety of foods. Salty and oily appetizers, such as cheeses, almonds, olives and other Spanish tapas, But, also perfect a perfect base sparkling wine for your favorite spritz drink or mimosa.

Alcohol: 11.5% ABV Sugar: 12 g/l Serving temperature: 45°F



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