

# EL MIRACLE



**APPELLATION OF ORIGIN:** Cava

**TYPE OF WINE:** Brut

**GRAPE VARIETY:** Macabeo, Chardonnay

**ALCOHOL CONTENT:** 11,5%

**GOES WELL WITH:** apéritifs, smoked fish and meat, oysters, grilled fish, sushi, seafood

**SERVE AT:** 6-8°C

Traditional method or "champenoise" method. Once the cuvée has been obtained from a white perfumed variety such as Macabeo with the combination of a full bodied Chardonnay, it is aged in the bottle for a minimum of 12 months. During this time the bottles are kept horizontal, called 'ageing in stacks', at a constant temperature of 15°C, in order to carry out a second fermentation gathering the lees along the length of the bottle.

Straw yellow colour, with elegant and persistent bubbles. Clean and fruity aroma with prominent citrus character and an undertone of floral notes. The full bodied Xarel.lo offers a magnificent presence on the palate, dry but at the same time fruity, and a lingering aftertaste with very well balanced carbonic gas.

## AWARDS

Gold medal - Berliner Wein Trophy (Germany)

Gold medal - AWC Vienna (Austria)

Silver medal - Concours Mondial de Bruxelles (Belgium)

Silver medal - Selection (Germany)

5 Stars - Penin Guide (Spain)

Silver medal - Sakura Awards (Japan)