

BUBBLE ATTRACTION MIMOSA



PREMIUM SPARKLING MIMOSA

INGREDIENTS

Wine, must, orange flavour.

WINEMAKING

Traditional vinification from white wine grapes. Secondary fermentation at a maximum of 4-5 bars in stainless steel tanks under temperature control at 16°C, followed by addition of orange flavour and must.

TASTING NOTE

Color: Vibrant orange and fine bubbles.

Aroma: Very fruity, reminiscent of orange juice.

Palate: Refreshing, flavourful and young. In the mouth, the bubbles are creamy, complimenting the orange juice aromas.

SERVING SUGGESTION

Bubble Attraction Mimosa is ideal as an aperitif. Always serve well chilled, at around 4°C or with ice.

ALCOHOL CONTENT. 6% vol.
AVAILABLE IN. 750 ml.

