



Tasting Note

ESPUMOSO DE GUARDA (TRADITIONAL METHOD)

Burbujéame



White Tempranillo and Viura.



Brilliant golden yellow.



Intense bouquet with elegant toasted notes leading to aromas of fine pastries, toasted bread, and bitter almond.



Creamy entry with a sharp, well-balanced acidity. Small, fine, and persistent bubbles with a long finish and saline hints.



The base wine was aged in French oak barrels for 18 months. Secondary fermentation occurred in the bottle (Traditional Method), followed by 20 months of aging on the lees.

Dosage: Brut Nature (no dosage added).



A singular wine with a bright and approachable character. Excellent with avocado and nut salads, poultry, fatty fish, shellfish, smoked meats, cured cheeses, and rich, creamy cuisine.



12.5% ABV.



Best served at 5–6°C.



Store bottles upright to facilitate the settling of natural sediments.

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