



Johnson
Wine Club

Apple Crisp Wine Pairing



Freixenet Cordon Negro Brut Cava

Overview: From the heart of the Penedés region (just outside of Barcelona, Spain), this Cava is made in the Méthode Traditionnelle, where the secondary fermentation that causes bubbles occurs inside the very bottle you're drinking.

Grape Varietals: Cordon Negro is a blend of three Spanish grapes Macabeu (35%), Xarel-lo (25%), and Parellada (40%).

What does Brut Mean? When you see the word Brut on the bottle of Champagne or a Sparkling wine it means that the wine is "relatively dry". The Cordon Negro contains 9 g/l of residual sugar.

Tasting Notes: Ripe green apple, tart pear, and bright lemon citrus. Crisp, clean, and acidic with a tint of ginger on the finish. Perfect for any course of a meal.

Service Notes: Serve at 41°F to 46°F in a flute or tulip glass.

Purchase: Available at Northside in Ithaca for \$11.99 or at National Retailers such as Total Wine for \$9-15.