



CONDADO DE HUELVA
Denominación de Origen



BODEGAS
OLIVEROS
EST 1940

Oliveros Brut

Grape: Zalema.

Small and persistent bubbles.

Color: Straw yellow color.

Aroma: Nice bright appearance with soft aging aroma of flowers, ripe fruit and citrics.

Palate: Very vivacious in the mouth compensated with a pleasant elegance and equilibrium. Soft aftertaste that remains to white fruits and some signs of citric. Fresh, pleasant, balanced and a fine bubbling structure.

Suitable for: Perfect to pair with tapas or rice / pastas as well as with desserts, sweets or some appetizers.



Cont. 75cl

Alc. 11,5%

Sugar: 12 g/l. (Pedro Ximenez is added to expedition liquor).

Storage: 6 bottles per box

Boxes: 90 per pallet / 8 kg box

Bodegas Oliveros
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