

one G O L D

Elaboration and tasting notes

Blend.- Chardonnay, Macabeo, Xarel.lo and Perelada for ONE White are those used in appropriate ratios and Pinot Noir 100% for ONE Rosè, for each year maintain the same line of quality and ensure the consumer a high-end product produced using the traditional method champenoise.

Making and Ageing.- Made an extreme selection of grapes. Gentle pressing in order to obtain the first must. The first fermentation takes place in stainless steel vats at a controlled temperature of 15°-18°C for around 10 days. We have underground cellar which maintain the ideal temperature conditions for the second fermentation and ageing period in the bottle. The second fermentation process is less than 13 degrees Celsius, very slowly, approximately in three month, minimum 3 years of aging in close contact with the lees until you reach your optimal level of fragrance and getting a finesse and integrated bubble.



Clarified.- After ageing the bottle is inverted and moving eighths of round doing that the lees be deposited in the bottleneck.



Disgorgement. - The next item is the extraction of lees leaving the sparkling completely clean. The dosage of expedition liqueur brings between 10-15 grams of sugar per bottle but each market demands different quantities of sugar customer can choose his optimal dosage and edible 24 carats gold flakes (E-175) that give a special glamour. We use the best corks to close the bottle.



Label.- Metal label with Swarovski stone in different colors (you can choose color).



Tasting note.- Good release of fine bubbles forming a crown. Intense notes of mature fruits, citrus, apple and pineapple in ONE Gold White, red forest fruits in ONE Gold Rosè. All two have yeast and baking tones with a background anise with hints of hay, honey and quince. Input intense, fresh and harmonious, good carbonic well integrated and very soft on the palate, fruit flavorings with a long lingering finish. Great personality, intense secondary flavours, typical of very long ageing on his own lees.

Analysis.- Alcohol degree
Sugar

12% Vol.
Customer choose depending each market

Content.- 75cl.

Serving Temperature.- From 5° to 8°C



Presentation.-



Logistic.-

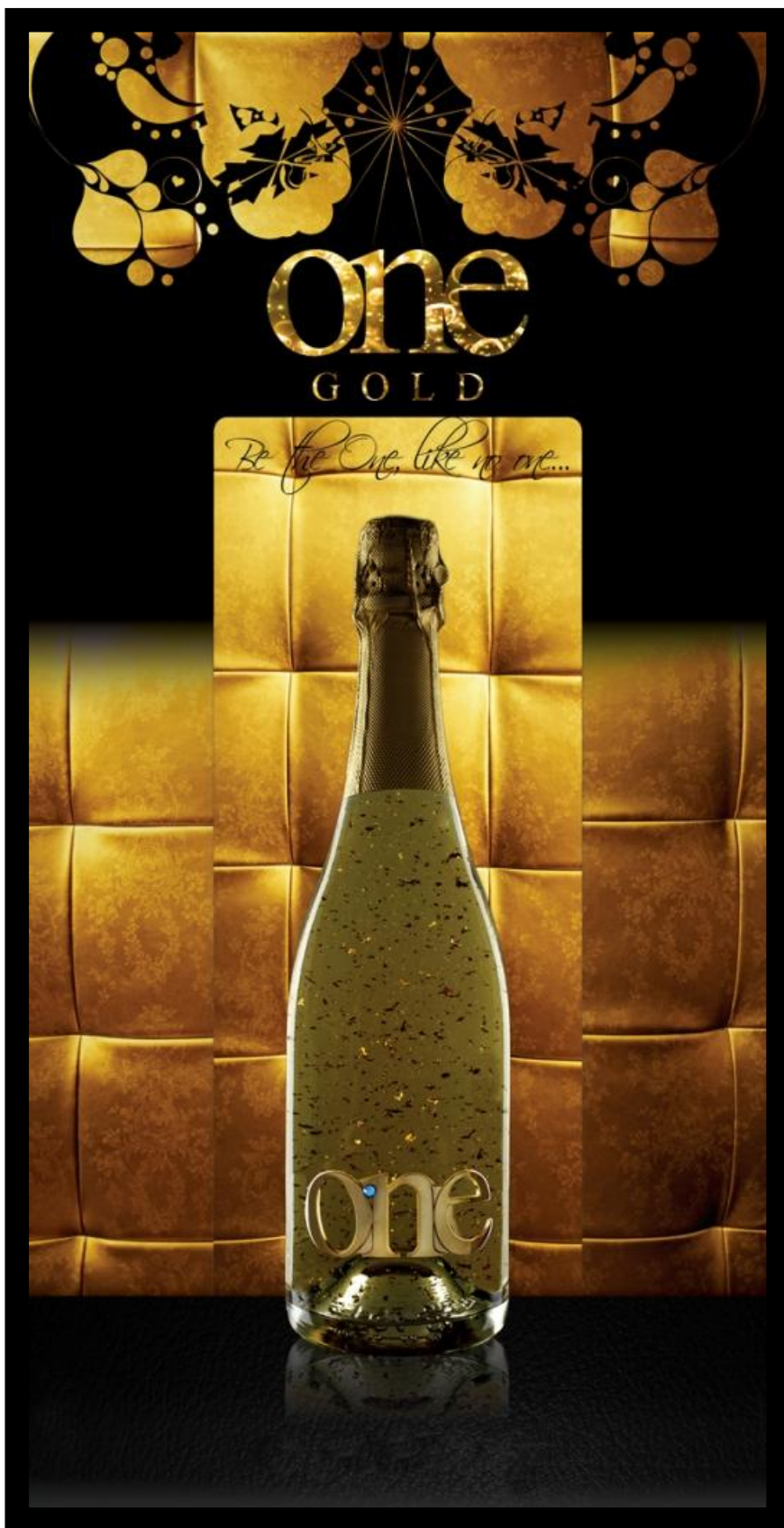
one GOLD	UNITS CASE	CASES FLOOR	FLOOR PALLET	CASES PALLET	UNITS PALLET
STANDARD PALLET (100cm x 120cm)	6	24	4	96	576
EUROPEAN PALLET (80cm x 120cm)	6	19	4	76	456
WEIGHT IN KILOGRAMS	UNIT	CASE	FLOOR	PALLET	
STANDARD PALLET (100cm x 120cm)	1,7	10,5	252	1008	
EUROPEAN PALLET (80cm x 120cm)	1,7	10,5	200	800	
CASE MEASURES IN MILLIMETERS	LENGTH	WIDTH	HEIGHT		
	295	200	330		



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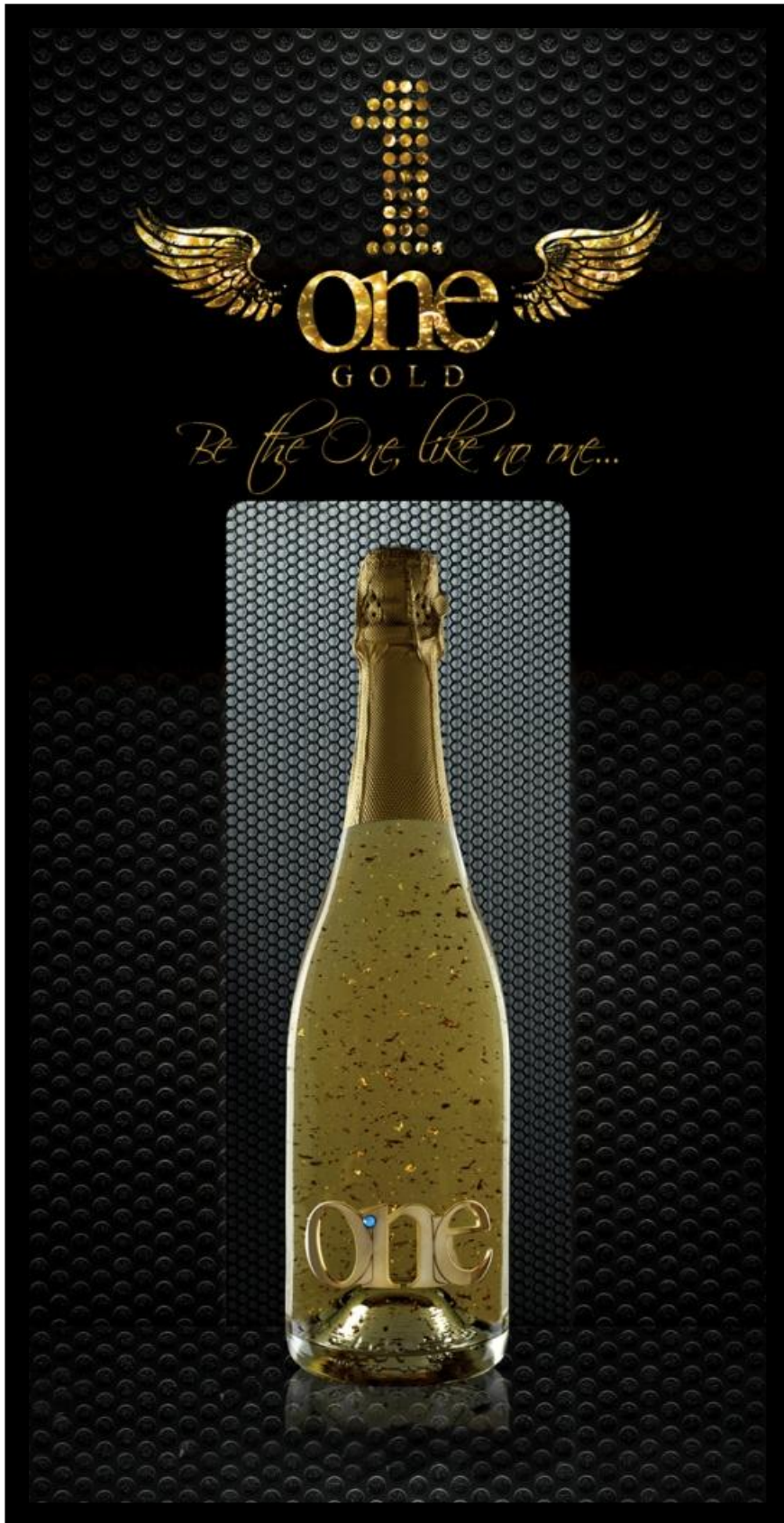
Posters.-




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