

As Laxas

BODEGUEROS DESDE 1862

SENSUM LAXAS

Espumoso brut



Wine Making

Starting from a previously elaborated with selected grapes wine (basis wine), searching the most accurate balanced parameters, a subsequently re-fermentation is done following the Traditional Methode (Champanoise) way. Nine months after - laid on rimes and with periodical shakes-, the “degorge” it's made and a special mix of sugar plus wine is added, with a fine sparkling wine as result, keeping the mainly organoleptics characteristics as the Albarino wine, with the sparkling life of the carbonic generated, as Dom Perignon did.

Wine tasting

Clear, with a yellow color as the citric fruits, with green reflections. Fine bubble and with a persistent thread. Biscuit, cake, nuts and honey aromas. In the mouth, wide, elegant, feeling the presence of small and fine bubbles, remembering the biscuit taste again becoming to sweet. Long and persistent.

Analysis

Alcohol contents	12,7 % vol.
Total acidity	7,2 grs./L
Volatile acidity	0,46 grs./L
Sugars	8 grs./L
Free sulphur	18 mgs./L
Serving temperature	6°C/8°C.

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Recent mentions:

“A hint of cream and melon on the nose, the palate is vibrant and generous with a nutty, waxy character and clean, zesty fruit”.

**Bronze medal
Decanter World Wine Awards 2016**



Stephen Tanzer's
INTERNATIONAL WINE CELLAR

“Bright straw yellow color. Citrus and pit fruit aromas with some beeswax, chamomile, and tarragon. Tangerine and white peach flavors with some anise. Chalky minerality. Balanced. Soft finish”.

Rated: 90/100

Stephen Tanzer's International Wine Cellar

“Light Bellow-gold. The exotic bouquet evokes fresh tangerine and per, with hints of mineral and jasmine building in the glass. The fleshy, dry and focused palate offers bitter citrus pith and pear skin flavors that deepen and expand in the glass. The mineral and floral notes echo in the finish, leaving a hint of bitter orange pith behind.”

Rated: 89/100

Vinous by Antonio Galloni. January 2016

Antonio Galloni
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