

G1 Brut Nature



Description

Type: Brut Nature / Quality Sparkling Wine

Variety and Origin: 100% pedro ximénez grape from Sierra de Montilla (Superior Quality)

Production: Pérez Barquero BRUT NATURE G1 is the result of a long R&D experience in collaboration with the Vitenol group of the University of Córdoba. The second fermentation in the bottle has been carried out with autochthonous *flor* veil yeast, innovative and named G1. This yeast was isolated in the first half of the 1980s and is original from Bodegas Gracia (Pérez Barquero group). G1 Brut Nature is made with Pedro Ximénez grape base wine, from the best *Albarizas* estates, and "dosage" (expedition) liqueur from old fortified wines. Limited production.

Tasting Notes

Appearance: Pale yellow color with greenish rims. Clean and bright. Abundant strings of fine and persistent bubbles. It forms a crown whose persistence is medium.

Aroma: White fruit, highlighting the ripe apple. Notes of toast appear from the second fermentation in the bottle and its subsequent aging.

Taste: Light and balanced. Pleasant and fresh palate, with a long, elegant and slightly saline finish.

Chemical analysis

Residual sugar (glucose): ≤ 2 g/litro .
Alcohol: 12,5% Vol. (L-2/G1)
Fixed acidity (tartaric acid): $5,60 \pm 0,50$ g/l.
Volatile acidity (acetic acid): $\leq 0,30$ g/l.

Food pairing

G1 is very gastronomic and versatile, it can be taken from an aperitif to after-meal.
Serve cold, at about 7°C.

Innovative, genuine, different and fresh. A sparkling wine with the soul of a generous wine.

«G1 is a unique, genuine sparkling wine, unlike anything that exists on the market up to now.

The process of adaptation of veil flower yeasts, which develop in aerobic conditions, to the anaerobic conditions typical of the second fermentation in the bottle using the Champenoise method is complex and requires extensive knowledge of the metabolism and the special conditions in which these yeasts develop. Therefore, the innovation carried out connects directly with the most current lines of research, which are focused on the development of precision Oenology.

In this case, the use of a selected autochthonous yeast adapted to specific conditions and its application at the right time in the sparkling wine making process has made it possible to create a new product and expand the range of wines made in the Montilla-Moriles."

Juan Moreno, professor at the University of Córdoba and head of the Vitenol-ceiA3 Viticulture and Oenology Research Group,

Other mentions

93 points and GOLD CIVAS Medal at the International Wine Competition AkataVino Sommeliers from Spain 2023.
Top 10 Best Sparkling Wines of Spain, Akatavino 2023 Awards,

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