



# Terra Mädi Macabeu ~ Xare-lo

DRY WHITE SPARKLING WINE

## TERRA MÄDI®



### Grape Varieties

Macabeu                  Parellada  
Xarel-lo                  Chenin Blanc

### Analysis

**12%** Alc. Vol.      **4.5g/L** Total Acidity  
**12g/L** Residual Sugar      **3.3** pH  
**5 atm** Pressu

### Pairing



Serving temperature: 6°C to 8°C

A terrific choice for soft cheese, Ensenada-style fish tacos, sushi, and tapas (Spanish tortilla).

### Vinification

#### Aging

18 to 24 months *sur lies* in the cellar.

Varietals are manually selected, and independently destemmed and crushed; next, the maceration process takes place in stainless steel vats, giving rise to a 10-day controlled fermentation at temperatures ranging from 17 to 20°C which uses previously selected yeasts. Once the first fermentation of every varietal is completed, a coupage is prepared (a blend of finished wines), and previously selected yeasts together with a liqueur de tirage are added thereto. Wine is immediately bottled and stored at a cellar 25 meters below ground surface for second fermentation purposes. This process, which allows bubbles to develop naturally, is characteristic of the Champenoise method. Upon completion of the aging process, the remuage or riddling is conducted in pupitres by manually rotating bottles 1/8 of a turn every day. Lees are removed (disgorgement); and finally, the cork and the wire cage are placed and the bottle labeled.

### Tasting Notes



#### Appearance

Clear, radiant and crystalline sparkler; straw yellow hue with greenish reflections. Fine stream of pearl bubbles that form a cordon de mousse.



#### Nose

Fairly effusive, fruit-forward and leesy (the latter due to the second fermentation).



#### Palate

Ample attack, long-lasting finish; bone-dry and lively; delicate and subtle pearls.

### Cultivation Zone

#### Doña Dolores Vineyards

Valley of Bernal, Ezequiel Montes  
Querétaro, México



The unique geo-climatic conditions of Finca Sala Vivé vineyards result in an extreme viticulture, which, in turn, translates into very high quality.



Northern Hemisphere  
2,000 meters above sea.



35°C max.  
-2°C min.



Mild  
Semi-desertic.



287 mm.



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