

SPARKLING FOR YOU TO TASTE



A must-see list for those who like sparkling wine and want to know which ones are the best on the market.

The list features some Brut sparkling wines, for those who prefer a less sweet and drier flavor, Demi-Sec sparkling wines for those who prefer neither too dry nor too sweet intermediate flavors, Rosé sparkling wines for those who prefer fresh and fruity flavors, Muscat sparkling wines for those who prefer it. prefer a sweeter taste and finally French champagnes for those who want pure elegance and traditionality.

1. North American Sparkling Wine **Domaine Laurier Brut** **Domaine Laurier Brut**



Characteristics: Balanced Taste

California, USA

Method: Champenoise

Grape Variety: Chardonnay

Alcohol content: 11%

Ideal drinking temperature: 8° C

An award-winning Californian varietal sparkling wine with 100% Chardonnay grapes produced by Domaine Laurier Winery.

Sparkling wine has 85 points for Wine Enthusiast and won silver medal at the San Francisco Chronicle Wine Competition in the 2018, 2017, 2016 and 2014 editions.

Sparkling wine has complex aromas and stands out pear and bread. The sparkling wine on the palate is citrus, fruity, balanced and medium finish and can be harmonized with seafood and canapés.

2. Sparkling Portuguese JP Extra Brut



Characteristics: Balanced taste and fine perlage

Origin: Bairrada, Portugal

Method: Champenoise

Variety of Grapes: Castelão and Arinto

Alcohol content: 12.5%

Ideal drinking temperature: 8° C

Cost-effective sparkling wine produced by the renowned Bacalhôa Vinhos de Portugal winery.

Sparkling wine has a modern style, with fruity and floral aromas, and yeast aroma. Sparkling wine on the palate is light, fruity, with good acidity and persistence.

Sparkling wine can be paired with a variety of recipes such as oysters au gratin with white wine, seafood rice and fine herb rice balls.

3. Spanish Sparkling Cava Jaime Serra Cristalino Demi Sec



Characteristics: Balanced Taste

Origin: Penedes, Spain

Method: Champenoise

Variety of Grapes: Macabeo, Parellada and Xarello

Alcohol Content: 11.5%

Ideal drinking temperature: 6° C

The cost-effective sparkling wine signed by Jaime Serra winery is produced in one of the region's most famous for the sparkling type.

Sparkling wine has a rich fruity aroma and floral aromas. The sparkling wine on the palate is balanced, smooth and quite refreshing and can be paired with desserts and seafood recipes.

4. Argentine Sparkling Norton Demi Sec



Features: Fresh taste, fine and persistent perlage

Origin: Mendoza, Argentina

Method: Charmat

Variety of Grapes: Chardonnay and Chenin Blanc

Alcohol Content: 11.7%

Ideal drinking temperature: 8° C

Label produced by the Argentinean winery Norton that began its production in 1895 with vines imported from France.

Sparkling wine is very versatile, with a slightly sweet aroma and strong presence of fresh fruits. Sparkling wine to the taste follows the aroma profile combined with a fine and persistent perlage.

Sparkling wine, besides harmonizing with different occasions, is very good when tasted in the company of cakes and creams.

5. Sparkling Spanish Cava Freixenet Ice Rosé



Features: fruity taste, fresh finish

Origin: Catalonia, Spain

Method: Champenoise

Variety of Grapes: Garnacha, Pinot Noir and Chardonnay

Alcohol content: 12%

Ideal drinking temperature: 7 to 9° C

A classic Cava-type Freixenet sparkling wine as it is produced under Catalan Denomination of Controlled Origin (DOC) rules.

Sparkling wine is quite renowned and its last awards were the bronze medals at the International Wine Challenge 2018 and the Decanter World Wine Awards 2017.

Sparkling wine has an intense aroma of red fruits, especially raspberries and strawberry. The sparkling wine on the palate is fruity, aniseed and spice flavor and fresh finish.

Sparkling wine harmonizes with creamy cheeses and desserts and can be tasted alone or combined with fruits and juices.

6. Italian Sparkling Wine Dulcis D'asti



Characteristics: Sweetish Taste

Piedmont, Italy

Method: Asti

Variety of Grapes: Muscat

Alcohol content: 7%

Ideal drinking temperature: 6° C

A genuine Asti sparkling wine, with the Piedmont Designation of Controlled Origin (DOC) seal.

Sparkling wine has a white fruit aroma and a slightly acidic sweet taste. Sparkling wine can be paired with red fruit desserts.

7. Champagne Jacquart Mosaïque Brut Rosé



Features: fruity taste, pleasant finish

Origin: Champagne, France

Method: Champenoise

Variety of Grapes: Chardonnay, Pinot Meunier, Pinot Noir

Alcohol content: 12.5%

Ideal drinking temperature: 7° C

A legitimate Champagne produced by Jacquart Winery one of the largest wine producers in the world.

A brut champagne has various awards such as bronze medals for the International Wine Challenge 2017 and 2016 and Decanter World Wine Awards 2017.

Champagne has red fruit aroma and light bread aromas. Champagne on the palate is elegant, fruity, creamy and refreshing and harmonizes with more elaborate recipes such as gratin oysters, shrimp fettuccine, salmon carpaccio and tomato bruschetta with brie cheese.

8. Champagne Moët & Chandon Brut Impérial



Features: structured taste, delicate perlage

Origin: Champagne, France

Method: Champenoise

Variety of Grapes: Chardonnay, Pinot Meunier, Pinot Noir

Alcohol content: 12%

Ideal drinking temperature: 10° C

One of the most classic champagnes in history and produced since 1869 by the grand winery Moët and Chandon.

The label features an extensive list of awards and the latest bronze medal for the International Wine Challenge 2018 and silver at The TEXSOM International 2018.

Champagne has aromas of citrus fruits, white flowers, brioche and nuts. Champagne on the palate is rich in flavor, structured, creamy, with good acidity, brioche and delicate perlage notes and harmonizes with fresh oysters, breaded scallops, salmon puff, stuffed quail and shrimp risotto.

9. Champagne Montaudon Brut



Features: elegant taste

Origin: Champagne, France

Method: Champenoise

Variety of Grapes: Pinot Noir, Pinot Meunier and Chardonnay

Alcohol content: 12%

Ideal drinking temperature: 9° C

A cost-effective Champagne produced by the award-winning and highly praised Maison Montaudon winery.

Champagne won two bronze medals in 2017, one for the International Wine Challenge and one for the Decanter World Wine Awards.

Champagne has a scent of white fruits, honey, toast, bread and yeast. The champagne is creamy, elegant, with good acidity and medium body and harmonizes with oysters, smoked salmon, grilled sea bass with manioc puree, roasted peach palm and soft white cheeses.

10. Sparkling New Zealand Hunter`s Miru Miru Reserve 2010



Features: fresh, with good acidity and balance between fruity and biscuit character

Origin: Wairau Valley, Marlborough – New Zealand

Method: Champenoise

Variety of Grapes: Pinot Noir, Chardonnay and Pinot Meunier

Alcohol content: 12.5%

Ideal drinking temperature: 9° C

Marlborough continues to be the home of New Zealand sparkling wine, but other fine examples came from Central Otago, Gisborne and Hawke's Bay. New Zealand looks set to become the southern hemisphere's finest source of fizz, and that's something we should all rejoice about, preferably with the popping of a cork.

Miru Miru is a stylish, mature style of admirable complexity and genuine flavour intensity. Bready notes and a hint of sulphide add complexity and dimension, introducing a palate that's flavorsome, yet fresh and light, with good acid balance and grapefruity length. Try it with warm cheese gougères.

Hunter's MiruMiru has been a longer history in the marketplace than most others too, first being made in the 1980s. Quality has been the prime mover ever since and with the Reserve wine if to try to emulate the vintage Champagne style, even to the extent of using pinot meunier in the blend, a rarity in Marlborough.

The sparkling wine presents complexity and balance, due to the permanence under the lees for 3 years. On the nose, it is complex, with aromas of yeast and stone fruit, and on the palate, it is fresh, with good acidity and a balance between fruity and biscuit character.

Persistent, with an elegant creaminess that leaves a pleasant freshness on the palate.

The name Miru Miru is the Maori term for blisters.

The grapes were harvested at the optimum ripening point to ensure delicate fruit flavors and particular attention was paid to the acidity/sugar balance.

The grapes were pressed gently, with a low extraction of liters per ton. Fermentation was carried out in stainless steel tanks, before complete malolactic fermentation took place. The Chardonnay, Pinot Noir and Pinot Meunier varieties were kept separate and mixed just before the press release.

The wine was treated by traditional methods, without the addition of sulfur, so that a subtle oxidation occurred, despite the fruity character of Marlborough.