

# Butternut

Butter Yourself Up

## Sparkling Brut

**VINTAGE:** NV

**ALCOHOL:** 13.0%

**COUNTRY OF ORIGIN:** Spain

**STYLE:** Traditional Method

### FERMENTATION

Primary fermentation in stainless steel.

Tirage fermentation in bottle.

### AGING

Aged for 12 months en Tirage

### AROMATICS

Butternut Sparkling Brut has ripe stone driven aromas. Wafts of honey, touch pastry with expressions of white flowers on the nose.

### PALATE

Flavors mirror the aromatics with peach and apricot with a hint of pear. Elegant in flavor, fresh and natural with balanced acidity and silky richness for a refreshing enjoyment.

### FOOD PAIRING

Shrimp, smoked salmon, oysters with buttercream sauce. Triple cream (Brie-style) cheese and mascarpone cheese paired with salami.



Nutritional Info. Available Upon Request