

LAMUCHI WINES 7 CUCHILLOS SPARKLING

SPARKLING ROSÉ SIETE CUCHILLOS 2023

APPEARANCE: Bright pale-pink with sharp reflections and fine delicate bubbles gently caress the walls of the glass. Lively and clear. It impacts and attracts attention with its visual aesthetics.

AROMA: A first nose with a lot of aromatic intensity, strawberries, raspberries and cherries stand out in fullness. Then, fresh floral notes associated with roses and subtle herbs intermingle to generate a delicious and refined combination. Its style is purely perfumed, it is immediately expressed with sensory nobility and generates an interesting invitation to be drunk and enjoyed. Pure fruit and freshness.

TASTE: Its first palate is seductive, the bubbles are featured with harmonious, delicate textures, combined with refreshing and juicy sensations. The mid palate is filled with flavors and lots of red fruit as one of its virtues. The finish is very pleasant, fresh, with interesting combinations and sensations that leave traces of fantastic maturity.

OVERALL EVALUATION: Excellent blend of grapes, where each one of them provides fruity characteristics, refreshing textures and an exquisite harmony that make up a versatile and fresh style. It is enjoyed from start to finish, the finesse of its bubbles provides nice crispy sensations, which delight the palate as they pass. Sophisticated and tasty.

AGING: As it is a sparkling wine, we recommend enjoying it within the first 3 years of its harvest, as long as it has been in correct storage conditions.

FOOD PAIRING: Due to its versatility and directness, various suggestions appear ranging from flavors of appetizers, cheeses, sausages, empanadas, red and white meats in different ways of cooking, stuffed pasta, fish and seafood, among other alternatives. In addition, dessert situations such as dark chocolate, dried fruits and citrus cakes. Finally, do not forget to enjoy it at sunset, after dinner and other moments that require the need to refresh the palate.

TEMPERATURE: It is recommended to take care of its temperature in order to fully enjoy the sensory qualities, therefore, we suggest drinking it cool, between 7° and 9°C.