

BLANC DE BLANCS

BUBBLES OF ATLANTIC FRESHNESS

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“We’ve concentrated our Atlantic in the bubbles of this Blanc de Blancs. And in doing so, our origins merge with a pursuit of style that is straightforward, full, smooth and wholly satisfying. The delight of uncorking the most approachable expression of Atlantic intensity.”

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Paula Fandiño

Mar de Frades oenologist

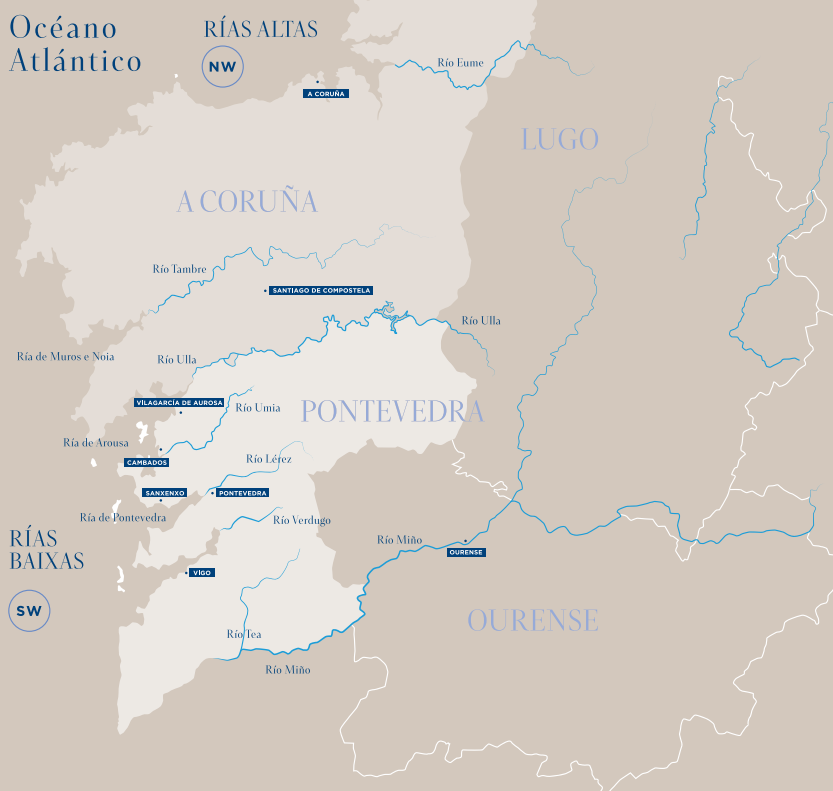
ANALYTICAL DATA

Contains sulphites



BLANC DE BLANCS

Océano
Atlántico



A NEW STYLE

Mar de Frades has taken its Atlantic character further, infusing it into the bubbles of an open, expressive sparkling wine. The combination of two ideas, two worlds: the untamed freshness of our ocean and the soft, silky texture of a wine made to be savoured with ease. Purity and joy, brought together in a generous, approachable style designed for sheer enjoyment.

ORIGIN AND WINEMAKING

Mar de Frades Blanc de Blancs comes from selected vineyards in a number of humid areas of northern Spain. It is a blend of white grape varieties, each bringing nuances in texture, freshness and flavour. Following an early harvest, the grapes were gently pressed and the must fermented in stainless steel tanks at low temperatures to preserve its freshness and varietal character. Fermentation was interrupted before completion to retain some of the residual sugars and better balance the wine.

The second fermentation was carried out using the Charmat method: the base wine produces carbon dioxide inside large, pressurised stainless steel tanks. Once it has acquired its bubbles through this process, the sparkling wine remains in contact with its lees for three to six months. This period makes a significant difference, allowing the wine to develop greater volume, softness and a rounder texture on the palate.

TASTING NOTES

Bright and attractive in appearance, with an inviting pale lemon colour. Fresh and intense on the nose, it displays notes of white fruit and citrus with delicate floral nuances.

It is refreshing and silky on the palate, with hints of green apple and tropical fruit.

Vibrant acidity is balanced by the subtle texture of its soft bubbles.

Lively and juicy on the palate, it has a long finish marked by harmony and vitality.

The ideal choice for drinks, aperitifs and afternoon gatherings with friends, as well as being a great match for a wide range of food.