



The **Àmia Extra Dry** (José Cuvée) is a sparkling wine vinified in white using the Charmat method with soft pressing of selected grapes.

The **sweet taste** is given by the residual sugar which is between 12 and 17 grams / liter, while its alcohol content is 11% vol. It is characterized by a **straw yellow color** and a fine and persistent perlage.

Intense and balanced on the nose with hints of acacia and green apple. The taste is pleasant, sweet and persistent.

It is served between 8 and 9 degrees, as an aperitif or in combination with first courses, fish dishes or haute patisserie desserts.