



**Packaging:** Flaska  
**Quantity per box:** 6 eller  
separat  
**Volume:** 750 ml  
**Vintage:** n/a  
**Alcohol:** 11,8 %  
**Serving Temperature:** 6-7  
°C

## Dibón Semi-dry

**Spain, Penedes**

**Vintage:** n/a

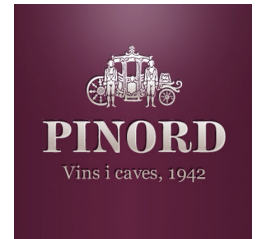
**Appellation:** D.O Cava

**Type:** Sparkling wine

**Grapes:** Macabeo, Parellada, Xarel·lo

**Systembolaget's Art No:** [59968](#)

**Producer:** Bodegas Pinord S.A., [www.pinord.com](http://www.pinord.com)



**About the Producer:** The history of Bodegas Pinord can be traced back to 150 yrs ago, when the Tetas family began making white and red wines on their estate in Sant Cugat Sesgarrigues. In 1942, Josep Maria Tetas set up the current winery in Vilafranca del Penedès, close to the original estate.

Today the vineyard has been reconverted to organic farming, providing the winery with high quality grapes. Josep Maria Tetas, observed how some of his wines spontaneously gave off small quantities of bubbles just like French pétillant or Italian frizzante wines. He began to investigate how to ferment his grapes in order to keep this effervescence in his wines. Reynal, the first pearl wine ever made in Spain was the result of his research.

Success was immediate and was far and beyond expectations: very soon, Pinord started to export their wines around the world and the winery grew rapidly. They made up a very wide-ranging portfolio of wines, gaining the winery accolades and international fame during the Fifties and Sixties. It was at this time that Pinord became one of the reference points of winemaking in Penedès.

**Color:** Pale yellow colour with green tonalities.

**Aroma:** Very fruity aromas, apple or pear, reminiscent of a young fresh wine.

**Taste:** The blend of the three grape varieties give it a pleasant taste, which, together with the adequate expedition liquor quantity, transforms it into a splendid Cava

**Residual Sugar:** 2,7 g/l **Acid:** 2,9 g/l

**Alcohol:** 11,8 %

**Goes Well With:** 🍷 🍷 🍷 🍷 🍷

**Aging:** 12 months on the lees