

N1 Gold



N1 GOLD is a combination of the best Brut with small flakes of 23 carat gold * that melt in the mouth. It is sophistication and taste. It is a luxury that only a few can appreciate and taste. It is a pleasure for eyes and palate.

A PLEASURE FOR THE SIGHT







The bubbles rise, while the thin gold flakes glide side to side of the glass. Nobody would have imagined that a drink would hypnotize just by looking at it.

A PLEASURE FOR THE PALATE

N1 GOLD is more enjoyable in the mouth. It is a Brut with 24 months of ageing, which is enjoyed drop by drop with its small gold flakes that melt in the mouth, giving a sensation of freshness and elegance.

A PLEASURE THAT IS FASHIONABLE

It may seem something new for us, but the truth is that gold has been appreciated and eaten for hundreds of years in different civilizations. Currently, gold is used by chefs around the world to decorate and give a touch of class and exclusivity to their most exquisite dishes. Celebrities such as Juan Maria Arzak, Francis Paniego, Dani Garcia, Xavier Pellicer have already used gold in the haute cuisine.

-  **D.O.** Natural Brut from Penedès
-  Xarel·lo, Parellada and Macabeo.
-  24 months
-  6-8°C
-  11% vol.
-  75cl.

TASTING NOTES

Bright pale yellow colour with fine and persistent bubbles that melt with the gold flakes creating a magical visual effect that will hypnotise you without having tasted a drop. The nose reveals intense fruity aromas perfectly combined with the notes from the ageing. Well-balanced and tasty palate, with a pleasant tickling coming from the bubbles. A beautiful whole that makes this product an authentic luxury.

*Gold with 23 carats completely edible and controlled with all health certificates and permits.

