


SPARKLING
EXTRA BRUT 2018

VARIETY White 100% Chardonnay  HARVEST 2018



VINEYARDS San Carlos, Mendoza, Argentina..

ELEVATION 1100 meters above sea level

REGIONAL CLIMATE It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C.

VINTAGE REPORT It was performed under optimal weather conditions. It was a dry summer with high thermal amplitude. This phenomenon responded to very low rainfall and low relative humidity. Obtaining healthy grapes of excellent quality and performance.

HARVEST DATE 02/15/2018

VINEYARDS AGE (average) 15 years

DRIVING SYSTEM Trellis under

SOIL Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD 120 qq/ha

PICKING Hand-picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks

FERMENTATION 30 days at controlled temperature

AGEING Charmat Method

BOTTLE AGEING 2 months

 **WINEMAKER** Sergio Montiel

ALCOHOL 11,9% v/v

REMAINING SUGAR 9 grs/l

PH 3,3

TOTAL ACIDITY 7,5 grs/l

CLOSURE Cork DIAM 5

STORAGE 2 years

PACKAGING Case 6 or 12 x 750 ml

PRODUCCION 8.500 bottles


TASTING NOTES

SIGHT Yellow with green tones.

AROMA Notes of pineapple, banana and passion fruit.

MOUTH Good bubble Nice entrance without edges.


FOOD PAIRINGS

Ideal to accompany cheese, cold cuts and fish.
Temperature service 5° C.

