

## SPARKLING

### *Extra brut*



#### VARIETY 100% Chardonnay

#### HARVEST 2021

**VINEYARDS** Valle de Uco, 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, a remarkable condition that provides color and tannin in the grapes.

#### VINTAGE REPORT

The weather in general was a little cooler than usual. The yields of the white varieties were a little lower and the red varieties were normal, with grapes of excellent quality and health. The cold climate produced highly concentrated reds, with ripe skins, moderate sugars and optimum acidity.

#### WINEMAKER

Sergio Montiel

#### HARVEST DATE

02/16/2021

#### VINEYARDS AGE

(average) 20 years

#### DRIVING SYSTEM

Trellis under

#### SOIL

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

#### YIELD

100 qq/ha

#### PICKING

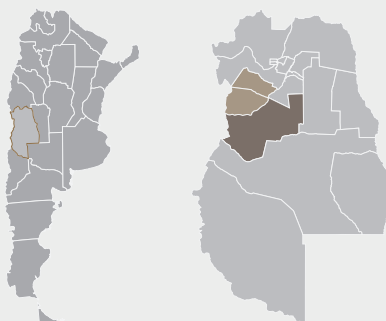
Hand-picked and carried in bins of 400 kg

#### VINIFICATION

Classic in stainless steel tanks

#### METHOD

Charmat



Argentina › Mendoza › San Carlos

ALCOHOL	11,7 % v/v
CLOSURE	Cork
REMAINING SUGAR	7,50 grs/l
STORAGE	2 years
PH	3,1
PACKAGING	12 x 750 ml
TOTAL ACIDITY	6,7 grs/l
PRODUCTION	3.000 bottles

*We care for and respect the environment and the community.*

*For this we implement organic and sustainable practices. We avoid the use of fertilizers and nourish the soil with compost.*

*We make efficient use of irrigation water and we have solar panels.*

#### TASTING NOTES

##### SIGHT

Subtle gold.

##### AROMA

Notes of pineapple, banana and passion fruit.

##### MOUTH

Persistent flavors with a balanced acidity.

#### FOOD PAIRINGS

Ideal to accompany cheeses, cold cuts and fish.

It is recommended to serve at 5° C.