



GREAT WINE, GREAT TIMES.

SPARKLING BRUT

Variety

Chardonnay

ORIGIN

Central Valley, Chile

WINEMAKING

The grapes were harvested early in the morning to protect them from the high temperatures of daytime. Once they reached the winery, they were pressed and then the must obtained was clarified. Next, selected yeasts were added to start the alcoholic fermentation. This occurred over a period of 15-20 days in stainless steel tanks and the temperatures were kept low to retain the fruitiness of the wine. Once the fermentation was complete, the wine was kept in contact with its fine lees for 4 months in order to enhance the body in the mouth. Then the wine was carbonated and bottled.

TASTING NOTES

APPEARANCE: Pale yellow with persistent, delicate bubbles.

NOSE: Pronounced tropical fruit aromas intermingled with notes of toast, all in harmonious balance.

PALATE: Very fresh with balanced acidity, and good body and volume. The mouth stands out for its fruity flavour.

Serving Temperatures: Between 8°C and 10°C.



PAIRING

This wine is ideal as an aperitif and also pairs well with salad.

