



## EXTRA BRUT

# SPARKLING WINE

*Our family sparkling wine is crafted using the Charmat Lungo method, which enhances the complexity and freshness of the mendocinian terroir. This sparkling wine is a celebration of Mendoza's winemaking tradition with a sophisticated and contemporary touch.*

### VARIETAL COMPOSITION

Chardonnay 40%, Chenin Blanc 30% and Viognier 30%

### LOCATION

Uco Valley, Mendoza.

### METHOD

Charmat Lungo, with at least 90 days of contact with fine lees.

### HARVEST

Manual harvest during morning hours, in 400kg bins filled halfway to preserve the integrity of the bunches.

### WINEMAKING

Direct pressing of whole bunches occurs in an inert atmosphere. Static clarification precedes fermentation, and subsequent alcoholic fermentation takes place in stainless steel tanks with selected Champagne yeasts at a controlled temperature. Malolactic fermentation is not carried out. The second alcoholic fermentation occurs in pressurized isobaric stainless steel tanks at a low temperature with the tirage liqueur, and then the wine remains in contact with its lees, achieving structure, greater complexity, and fine bubbles. Finally, the wine is filtered and bottled with the addition of expédition liqueur for the final touch.

### PAIRING

Seafood, sushi, pâté and fresh cheeses. Grilled fish with fresh herbs, pasta dishes with cream-based sauces. Sweet desserts based on fresh fruits.

### TASTING NOTES

Bright pale yellow color with golden hues. Fine and persistent strings of bubbles forming a subtle crown on the surface. Fresh and elegant aromas of white fruits, citrus notes with delicate floral touches, and subtle hints of toasted bread and yeast coming from the Charmat Lungo method. At the mouth is fresh with a balanced acidity. Elegant, persistent, and with a pleasantly creamy finish.