

VALDIVIESO

BRUT SPARKLING WINE

METHOD	Charmat
GRAPES	Chardonnay 60%; Pinot Noir 40%
ORIGIN	Casablanca and Bio Bio Valley
HARVEST	Mid February
RESIDUAL SUGAR	9 grs/Lt

VITICULTURE

Vineyards are located at Casablanca and Bio Bio Valleys. These cool areas allows for a much gentler slower ripening, where we can retain better acidity and accentuates the aromatic profile of the grapes.

WINEMAKING

The grapes were harvested by hand early in the season to retain their fresh character. The second fermentation was made in tanks using the charmat method under strict temperature and pressure controls. After fermentation the yeast lees were fairly fast decanted, and then the expedition liqueur was added. Finally the sparkling wine was filtered and bottled.

TASTING NOTES

Pale yellow color with green hues and elegant effervescence. Fresh and fruity aromas outlined by green apple, toasted almonds and floral notes. Opens nicely with intense fruit flavors. Round and balanced in the mouth with a fresh and lively acidity.

SERVICE AND FOOD PAIRING

Enjoy with different apetzers, white fish, fresh shellfish and pastas with soft sauce. Ideal for special celebration. Serve at 9°C.

