



DESCRIPTION

A young sparkling wine. In the nose, it offers the vibrant aromas of citric fruit. In the mouth, the mousse of its fine bubbles and a pleasant balanced finish.

VINIFICATION

Grapes are harvested when they have the optimal sugar and acidity conditions to get the base wine for the sparkling wine. In the winery, the must obtained through pneumatic press is separated and fermented at 15 - 16 °C until there is no trace of sugar. This wine is sent to stainless steel tanks to make the sparkling wine following the Charmat method. Sugar and yeasts are added for the second fermentation, which lasts for about 25 days. Once finished, the expedition liqueur is added, centrifuged and then filtered, ready for bottling at 0 °C.

ADDITIONAL INFORMATION

Country: Argentina
Area: Valle Mendoza
Color: White
Category: Sparkling Wine
Flavor profile: Aromatic