

EXTRA BRUT

Chardonnay Sparkling Wine



- Varieties** 100% Chardonnay
- Vineyards** Belén, terroir El Espino, Casablanca Valley.
- Vinification** The grapes are harvested three times, with different levels of ripeness, in order to make it possible to create base wines with special personalities in their more relevant aspects, such as the varietal character reflected in their perfume, sweetness for wines of body, and acidity as support pillar. The grapes are processed in vertical presses and only 50% of the first juice is extracted from the kilos processed. Then fermentation is carried out in old barrels, leaving the wine on the lees, with weekly stirring. In this way, perfumed wines with elegance, good structure and great freshness are achieved. Their ageing in the barrel takes only six months, with the aim of having a short time of ageing to acquire tertiary aromas, light but elegant. They are then subjected to their second fermentation in the bottle using the traditional or champenoise method. This is a long process taking 6 to 12 months, because it is done in low-temperature cellars to produce fine slowly-released, long-lasting bubbles. Ageing takes two years, allowing the autolysis of the yeasts to produce the precursors of aromas and the special proteins that give a syrupy quality in the mouth, to start the second stage of clearing and corking with natural cork. Once cleared and finished, the wine rests for a couple of months before going out to the public.
- Tasting Notes** Colour: fine and persistent, bubbles released slowly. Attractive creamy yellow color and slightly golden.
Aroma: exotic fruits, lemon pie, custard and toasted wheat, with complex and very seductive notes of nuts and marzipan.
Flavour: Ample in the palate, opens easily and then gives its dense body and volume with delicious freshness. Flavors well balanced that provide equilibrium between character and fineness. Expressive, strong personality and educated elegance.

Casablanca Valley



Analysis

Alcohol:	13.0%
pH:	3.08
Total Acidity:	5.42 g/l.
Residual Sugar:	6.74 g/l.