

EXTRA BRUT

Charmat



VARIETIES

CHARDONNAY

ORIGIN

LIMARÍ VALLEY

VINEYARDS AND VINIFICATION

The grapes that go into this sparkling wine come from the Limarí Valley, which has a particular climate determined by the humid coastal camanchaca fog and the almost complete lack of winter rain. The clear skies, the high luminosity and cool winds that circulate through the valley are combined with soils with unique characteristics, distinguished by minerality and a calcareous character that contributes sustained acidity and unmatched aromas. Our sparkling wine made by the charmat method presents fine and persistent bubbles with tremendous volume.

WINE DESCRIPTION

Winemaking Method: Charmat.

Color: bright yellow with a golden tone.

Aroma: the nose evoke notes of white fruits such as pears and green apples associated with creamy and honeyed notes.

Flavor: the palate shows good body, significant, well-balanced acidity, and good complexity, characterized by its breadth on the palate, elegant texture, and complex finish.

Pairing Suggestions: ideal as an aperitif or with aged cheeses, charcuterie in general, white meats, or pasta. It also pairs very well with desserts.

Service Temperature: ideally 7°–9°C.



D.O.: Limarí Valley

Varieties:
Chardonnay

Analysis

Alcohol: 12 %
pH: 3.3
Total Acidity: 3.24 g/L
Residual Sugar: 5 g/L

