



VOLCANES SPARKLING WINE BRUT

ORIGIN

Central Valley.

VARIETIES

50% Chardonnay, 45% Sauvignon Blanc, 5% Pinot Noir.

TERROIR

Alluvial soils with high composition of sandy loam and good drainage. The terrain is flat with medium depth and moderately fertile. The climate is sub-humid Mediterranean, with warm days and cool nights, and where the annual precipitation is 350mm on average.

WINEMAKING

The grapes are harvested by hand and pressed in full bunches. Fermentation takes place in stainless steel tanks for 15 days, under strict temperature control, between 14 ° C and 20 ° C, to maximize varietal aromas and flavours. After the first fermentation, the wine is clarified and stabilized to prepare for the second fermentation by “Charmat” method. Finally the sparkling wine remains up to 40 days on its lees, to enhance aromas, flavours and mousse.

TASTING NOTES

This sparkling Brut displays a pale yellow colour with fine and persistent bubbles. Its aromas are bursting with citric and tropical fruit notes, and it's elegant and refreshing style makes it perfect for any occasion as an aperitif or to be enjoyed with fresh seafood, fish or salads. Serve chilled at 8-10°C.

WINEMAKER

Pilar Diaz

