

VOLCANES SPARKLING WINE EXTRA BRUT

ORIGIN

Leyda Valley.

VARIETIES

65% Chardonnay, 35% Pinot Noir.

TERROIR

Soft hills provide different angles for sun exposure and soils that present a thin clay profile followed by granitic sub soil, which together with the closeness to the ocean and fresh mornings for what Leyda Valley is known for, helps for a slow development of the grapes which enhances the retention of aromas and savory acidity.

VINIFICATION

Each variety is separately and manually harvested, then they are pressed in whole bunches and fermented also separately in stainless steel tanks for 20 days under strict temperature control between 14 and 20°C to potentiate aromas and varietal expression. Once the first fermentation is over, the blend is done and the wine is stabilized and clarified. Then the wine is bottled adding the “triage liquor” to give way to the second fermentation under controlled temperatures for 2 months. After remaining on its lees for 12 months, it is disgorged and the expedition liquor is added, ending the process.

TASTING NOTES

This refined and exquisite sparkling Extra Brut wine shows a bright yellow color with fine and persistent bubbles, with complex aromas combining soft citrus fruits and elegant notes of yeast and toasted bread. Its very elegant and refreshing style makes it perfect for any occasion, whether as an aperitif or to accompany food. Serve cold between 8-10°C.

WINEMAKER

Pilar Diaz

