

BRUT

ORIGIN

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

VINEYARDS

Soil:

The Central Valley has well-drained, medium-textured loam to sandy loam soils of alluvial origin. This is flat terrain of medium depth with moderate fertility.

Climate:

The area has sub-humid Mediterranean weather with gentle winters and dry, moderate summers with cool nights. Annual rainfall averages 350 mm. This climate ensures the production of healthy, aromatic grapes with a delicate texture.

WINEMAKING

Reception:

The fruit is hand-harvested into 500 kg bins. The grapes are selected and whole clusters are taken directly to the pneumatic press.

Fermentation:

Each variety is fermented separately in stainless steel tanks for 15 days at temperatures of between 14°C and 20°C in order to draw out the maximum varietal aromas and flavours.

After the first fermentation, the blend is made, with the objective of drawing out the characteristics of each grape variety. After this process, the wine is clarified and stabilized. Then the liqueur de tirage is added and the wine is fermented again using the Charmat method. The wine is kept over its lees up to 60 days.

Finally the liqueur d'expédition is added and the wine is bottled ready for distribution.

PRODUCT DESCRIPTION

This wine produced by the "Charmat" method was elaborated 50% Chardonnay, 45% Sauvignon Blanc, 5% Pinot Noir coming from our vineyards in the Central Valley.

It is pale in colour with intense and bright sheen. It has an elegant and delicate aroma. On the palate it is fresh and dry.

It is exquisite as an aperitif or accompanying appetizers and any starter dish. Enjoy it also in every celebration.

Ideal serving temperature: Between 7°C and 9°C.

WINEMAKER

Carlos Concha.

