

NOVECENTO EXTRA BRUT

GRAPES: Extra Brut Sparkling wine (50% Ugni blanc - 50% Chenin)

ORIGIN: Luján de Cuyo, Mendoza, Argentina.

ALCOHOL: 11.5% v/v

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VINEYARDS: Planted in 1994, these are high trellis vines watered by Mendoza River. Medium depth soils. Located in a wide night-day temperature difference area, the vineyards are at 900 m above sea level with excellent light, typical of the region

WINEMAKING: Grapes are harvested when they have the optimal sugar and acidity conditions to get the base wine for the sparkling wine. In the winery, the must obtained through pneumatic press is separated and fermented at 15-16 °C until there is no trace of sugar. This wine is sent to stainless steel tanks to make the sparkling wine following the Charmat method. Sugar and yeasts are added for the second fermentation, which lasts for about 25 days. Once finished, the expedition liqueur is added, centrifuged and then filtered, ready for bottling at 0°C and 6 atm pressure.

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ORGANOLEPTIC DESCRIPTION: A young sparkling wine. In the nose, it offers the vibrant aromas of citric fruit. In the mouth, the mousse of its fine bubbles and a pleasant balanced finish. Its marked acidity and light body make it great for seafood salad, fried tempura, grilled fish, and creamy fresh cheese.

COLOR: Bright yellow with greenish glints.

AROMA: Fresh, combined with delicate fruity and citric notes.

TASTE: Elegant with good sugar-acidity balance.

PERLAGE: Refined and persistent.

SERVICE TEMPERATURE: 5°C to 8°C.

