

VALDIVIESO

EXTRA BRUT

METHOD	Traditional / bottle fermented
GRAPES	Chardonnay 60%; Pinot Noir 40%
ORIGIN	Central Valley
HARVEST	February - March
AGEING	12 months in bottle over lees
RESIDUAL SUGAR	8 grs/Lt

VITICULTURE

Vineyards are located along the Central Valley, predominantly at Bio Bio; Casablanca and Leyda Valleys. These cool areas allows for a much gentler slower ripening, where we can retain better acidity and accentuates the aromatic profile of the grapes.

WINEMAKING

The grapes were harvested by hand early in the season to retain their fresh character. The second fermentation was made on the same bottle, which rested down for 12 months with the lees before the remuage and the dégorgement. This rest period provides more complexity and a better structure, retaining the fruit character.

TASTING NOTES

Fine effervescence with soft and pale yellow colour. Complex in the nose with soft aromas of green apples, citric fruits, pears and toasty notes. Full bodied, round in the mouth with a balanced acidity, and complex dry fruit flavors at the end.

SERVICE AND FOOD PAIRING

Matches with different cuts of white fish prepared with herbs, fish tartar or soft meats. Enjoy as aperitif too. Serve at 10°C.

