

■ UNDURRAGA SPARKLING WINE - BRUT



ORIGIN

Central Valley.
60% Chardonnay, 40% Pinot Noir.

VINEYARDS

Terrain: The soil's origin is alluvial, with an average texture, loamy to sandy loam and well drained. The land is flat, of average depth and moderately fertile.
Climate: The climate is sub-humid Mediterranean. Winters are mild; summers are temperate and dry, with cool nights. These conditions ensure a production of healthy grapes, delicately textured

and with a prominent aroma. Annual rainfall averages 350 mm

VINIFICATION

Reception: Grapes were hand picked and placed in 350 kg. Bins. The clusters were selected and then carefully placed directly into the pneumatic press.

Fermentation: Each variety was fermented separately. This was done in stainless steel vats, at temperatures ranging between 160 and 170 C. for a 15-day period in order to extract the maximum varietal aromas and flavors.

Once the fermentation of both varieties was finished, they were blended, clarified and stabilized. At this stage, the "liqueur de tirage" was added to start the second fermentation using the "Charmat" method. Afterwards it remained "sur lies" during 60 days before adding the "liqueur d'expédition" and being bottled.

PRODUCT DESCRIPTION

This wine was produced using the Charmat method with the best Chardonnay and Pinot Noir grapes from our Central Valley vineyards. It has a pale colour with an elegant and delicate aroma. On the palate, it is fresh and dry. It is ideal as an aperitif or with any appetizer. You can also enjoy it during any celebration.

WINEMAKER

Hernán Amenábar.

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