

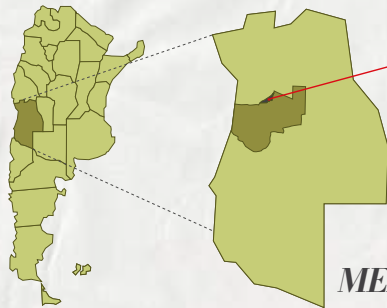


Sparkling Wine

Extra Brut

80% Chardonnay, 20% Pinot Noir

ARGENTINA



Region
La Consulta, San Carlos,
Valle de Uco, Mendoza.

MENDOZA



Winemaking:

Analytical data:

Total acidity: 6.20 g/l
OI: 11.8 % v/v
Residual sugar: 6.1 g/l
Serving temperature: 6°C - 9°C

Conduction system: vertical position on high trellis, with drip irrigation system.

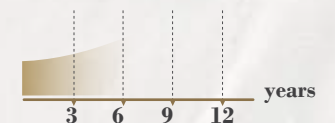
winemaking: To obtain the base wine, cold pre-fermentation is carried out in stainless steel tanks, adding enzymes, nutrition and selected yeasts.


Fermentation time: 20 days between 13 and 16 °C

Second fermentation: addition of expedition liquor, and fermentation. Charmat method.


Aging: 3 months on fine lees.


Guard potential: 4 years



 donozoberlanga

 info@bodegadonozoberlanga.com

 Oficina Comercial
Commercial Branch (+54 9 261) 15 5270 834

 Dr. Moreno 2865 | M5502ALB
Ciudad de Mendoza | Mendoza | Argentina

