

**GRAPES** 80% Chardonnay, 20% Chenin

**ORIGIN** San Rafael, Mendoza, Argentina.

**VINEYARDS** 25 de Mayo, San Rafael, Mendoza: at 850 masl in a semi-desert climate region that registers a high thermal amplitude. Sandy-loam soils mixed with some boulders and caliche. The vines are trained using a high trellis double cordon spur-pruning system with controlled drip irrigation.  
Las Paredes, San Rafael, Mendoza: at 750 masl. The vines are planted in deep sandy-loam soils and trained using a high trellis double cordon spur-pruning system with flood irrigation.

**HARVESTING** Hand-picking in 16 kg cases. Beginning of February.

**WINEMAKING**

- De-stemming and grinding.
- Before pressing, the must is cooled down to 8°C.
- Pressed in a pneumatic press with a stepped system in which the press extracts the juice by increasing and maintaining the pressure without rotating.
- Fermentation takes place in stainless steel tanks at a controlled temperature (below 16°C) with selected yeasts.
- After the fermentation, there is a battonage of its lees that favors a good autolysis that adds complexity and roundness to the base wine.
- The second fermentation takes place in stainless steel tanks for 45 days.
- We keep the sparkling wine in contact with the yeasts for another 90 days with a weekly battonage.
- Dosage: during bottling the sugar level is corrected to 6.5 - 7.5 grs per liter.

**WINEMAKERS** Jimena López & Pepe Reginato

**AGRONOMIST** Aquiles Lucchini

**TASTING NOTES**

Color: Yellow with green hues.  
Aroma: Expressive. Notes of white fruits (apricot and green apple) and hints of honey can be found.  
Mouth: Smooth bubbles. Good acidity and freshness.  
Enjoy with: seafood, white meat and sweet desserts.

