

**GRAPES** 90% Chardonnay, 10% Pinot Noir

**ORIGIN** Funckenhausen Vineyards, 25 de Mayo, San Rafael, Mendoza, Argentina.

**VINEYARDS** Located at 850 masl, in an area with a semi-arid climate and a wide temperature range. Sandy loam soils of alluvial origin, with pebbles and caliche. The vines are irrigated via a drip irrigation system with water from the Diamante River, which is fed by snowmelt from the Andes Mountains. The abundant sunny days, constant winds, and well-drained soils allow us to maintain healthy vineyards capable of producing high-quality grapes. These grapes are harvested at their optimal ripeness to reflect the unique characteristics of the terroir.

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

**WINEMAKING**

- Destemming and crushing.
- Before pressing, the must is cooled to 8 °C.
- Pressing is carried out in a pneumatic press with a stepped system, in which the press extracts the juice by gradually increasing and maintaining pressure without rotating.
- Fermentation takes place in stainless steel tanks at a controlled temperature (below 15 °C) using selected yeasts.
- After fermentation, the lees undergo batonnage to promote good autolysis, which adds complexity and roundness to the base wine.
- The second fermentation takes place in stainless steel tanks for 45 days.
- The sparkling wine stays in contact with the yeasts for another 90 days, with weekly batonnage.
- Dosage: During bottling, the sugar level is adjusted to 10–11 grams per liter.

**WINEMAKER** Jimena López

**AGRONIMIST** Aquiles Lucchini

**TASTING NOTES**

Color: A subtle pale yellow with pink highlights.  
Aromas: Fresh, floral notes, with hints of pear, peach, and subtle notes of tropical fruits.  
Palate: Fine, delicate bubbles that create a smooth texture on the palate, accompanied by well-balanced and refreshing acidity.  
Suggested pairings: Seafood, paella, white meats, and desserts.

