

CONO SUR SPARKLING BRUT

Grape	Chardonnay, Pinot Noir. 95 / 5%
Appellation Estate	Bío Bío Valley Quitralmán
Tasting Notes	This is bright, fresh Sparkling Brut with citric aromas and hints of green apples, white flowers and a slightly creamy finish. Juicy, crispy, mineral and refreshing, it is an altogether round palate. It's the perfect aperitif for any occasion and pairs wonderfully with seafood and salads.
Vineyard Growth	
Soil	Mineral soils with red clay.
Climate	Cold due latitud with temperatures rarely higher than 29°C.
Harvest	Hand picked. February 25 - March 4, 2015
Winemaking Highlights	
Winery	Santa Elisa Estate. Chimbarongo.
Ageing Process	5% in barrels (only first fermentation) and 95% in stainless steel tanks during 4 months.
Fermentation Method	Charmat.
Laboratory Analysis	
Alcohol	12,0 %vol
Residual Sugar	10,0 g/l
pH	3,10
Total acidity	8,3 g/l

