



ECLAT PLATA EXTRA BRUT

VINEYARDS

LOCATION: Agrelo, Luján de Cuyo.
YEAR OF PLANTING: 2009.
DRIVING: Trellis.
SOIL: Clay with pebbles.

ALTITUDE: 1,000 meters above sea level.
YIELD: 8,000 kg/ha.
HARVEST: Manual.

ELABORATION

COMPOSITION: 67% Chardonnay 33% Pinot Noir.

METHOD: Traditional / Champenoise.

STYLE: Extra Brut.

TOTAL SUGAR: 6 grams / liter.

VINIFICATION: Preparation of the base wine. Added yeast (liqueur of tiraje) for re-fermentation in the bottle. The printing is carried out. Minimum of 36 months of stowage in contact with the lees. Removing bottles from desks for 3 weeks. Disgorgement with addition of expedition liquor.

PRODUCTION: 4,000 bottles/year.

WINEMAKER: Juan Ubaldini.

CATA'S NOTES

White sparkling wine with golden nuances. It has small bubbles and delicate, and aromas of citrus, green apple and more complex aromas like brioche and bread crust given the extensive permanence of the wine on its lees. In mouth the entry is fresh and the type of aging is perceived.

SERVICE TEMPERATURE: Between 10°C and 11°C.