

# ECHEVERRIA

## ESPUMANTE BRUT

### TRADITIONAL METHOD

2011



ECHEVERRIA®  
*Family Wines*

“Classy and bubbly, this gorgeous Espumante has peach and pineapple evocations which combine nicely with hints of whole grain bread and herbs. Its creamy complexity and fresh acidity leave a harmonious and balanced aftertaste.”

Roberto Echeverría Jnr, Chief Winemaker

#### ORIGIN:

Chile  
Central Valley



Entre Cordilleras Areas



#### GRAPE VARIETY:

60% Chardonnay and 40% Pinot Noir grapes from ungrafted selected clones of pre-phylloxera French rootstock.

#### HARVEST:

Chardonnay: February 24th, 2011

Pinot Noir: March 3rd, 2011

100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

#### WINEMAKING:

Vegetarian

Vegan

- Fermented in 1.200 liter stainless steel vats for 25 days at 13-18°C controlled temperature, with selected yeasts.
- The wine is blended and bottled for the second fermentation using the traditional method.
- The wine rested in bottle after the second fermentation for almost 42 months in contact with its lees.
- Traditional Riddling during 2 weeks to create the yeast deposit.
- Disgorging and definitive corking November 4th, 2016.

#### ANALYTICAL DATA: (approximate data)

Alcohol:	12.5	% by vol.
Total Acidity:	6.8	grams per liter (Tart.)
Residual Sugar:	3.8	grams per liter
pH:	3.1	

#### SERVING T°:

Serve between 8° and 12°C.

#### CELLARING ABILITY:

At least 10 years

#### KEY DESCRIPTORS:

Aromatic- Food Friendly- Expressive- Complex – Rich- Elegant

CERTIFIED  
**sustainable**.CL  
Vinos de Chile

ISO 9001- HACCP