

ECHEVERRIA

ESPUMANTE BRUT

(TRADITIONAL METHOD / NON VINTAGE)



"An elegant sparkling wine, made in the traditional method using Chardonnay and Pinot Noir grapes. In the glass, fine and persistent bubbles reveal aromas of fresh apricot and apple mingling harmoniously with notes of bread and butter. Its complexity, body and fresh acidity offer a flavourful persistence on the palate with a harmonious and balanced finish."

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

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

HARVEST:

Chardonnay and Pinot Noir grape harvested late February. Blend includes grapes from years 2011 -2012 -2013.

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 18 months in contact with its lees.
- Traditional Riddling during 2 weeks to create the yeast deposit.
- Disgorging and definitive corking early 2016 (February 18)

ANALYTICAL DATA: (approximate data)

Alcohol:	12,5	% by vol.
Total Acidity:	6,6	grams per liter (Tart.)
Residual Sugar:	5,7	grams per liter
pH:	3	

SERVING T°:

Serve between 8° and 12°C.

CELLARING ABILITY:

At least 10 years



Sustainable Winery
ISO 9001- HACCP

KEY DESCRIPTORS:

Aromatic – Fresh – Fruity – Food Friendly – Easy Drinking – Expressive – Vibrant – Complex

