

ECHEVERRIA

ESPUMANTE BRUT

TRADITIONAL METHOD

2011



"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:	6.9	grams per liter (Tart.)
Residual Sugar:	5.6	grams per liter
pH:	3	

SERVING T°:

Serve between 8° and 12°C.

CELLARING ABILITY:

At least 10 years

KEY DESCRIPTORS:

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



Sustainable Winery
ISO 9001- HACCP