

ECHEVERRIA NINA ESPUMANTE BRUT (BLANC DE BLANCS)



"A vibrant sparkling wine, pale with green hues and light persistent bubbles. On the nose, fresh apples and pears mingle harmoniously with sweet yeasty notes. In the mouth, this fresh and mouth-watering wine delights with flavours of orchard fruits and offers a lingering fruity finish."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Chardonnay grapes from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

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

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Fermented with selected yeasts in 5.000 litre stainless steel tanks for 25 days at a controlled temperature of 13 to 18°C.
- Cold stabilised to prevent crystallization
- Secondary fermentation for almost a month, where sugar and yeasts are added in order to obtain effervescence and increase the levels of carbon dioxide.
- Gently filtered, and then bottled using an isobaric machine.

ANALYTICAL DATA: (approximate data)

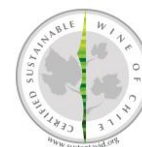
Alcohol:	12.5	% by vol.
Total Acidity:	6.7	grams per liter (Tart.)
Residual Sugar	7	grams per liter
pH:	3.1	

SERVING T°:

Serve between 6° and 9°C.

CELLARING ABILITY:

At least 5 years



Sustainable Winery
ISO 9001- HACCP

KEY DESCRIPTORS:

Aromatic – Fresh – Fruity – Crispy – Easy Drinking – Expressive - Vibrant