

# ECHEVERRIA NINA ESPUMANTE DEMI SEC



"An easy-drinking sparkling wine with a touch of sweetness. Pale with yellow hues and small persistent bubbles. On the nose, fresh and inviting aromas of citrus with hints of brioche. In the mouth, well-balanced acidity combines with more mouthwatering citrus flavours with a slightly sweet buttery finish."

Roberto Echeverría Jnr, Chief Winemaker



## ORIGIN:

Chile  
Curicó Valley



Entre Cordilleras Areas

## GRAPE VARIETY:

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	19.4	grams per liter
pH:	3.2	

## 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