

#### Grapes

65% Chardonnay  
35% Pinot Noir

#### Region/Appellation

Aconcagua Costa

#### Alcohol by volume

12.00%

#### Residual Sugar

3.3 g/l

#### pH

3.05

#### Total Acidity

7.01 g/l

#### Drinking Window

2024 - 2027

#### Tasting Guide



#### Tasting note printed

26/12/2024

# Extra Brut NV 6x75cl

## Winemaker Notes

The grapes for this sparkling wine were hand-picked in the early morning and carefully transported to the winery. They were whole-cluster pressed, and 16% of the must was fermented in used French oak barrels, while the remaining was fermented in stainless steel tanks. Then, 30% of the wine underwent malolactic fermentation. It was aged for 7 months in used French oak barrels before bottling. After its second fermentation in the bottle, the wine was aged for 5 years in contact with its lees to finalize in its disgorging.

## Vineyard

Our sparkling wine's grapes were sourced from the Aconcagua Costa vineyard, located 12 kilometres from the Pacific Ocean. Planted by Viña Errázuriz in 2005 and 2009, the soil is composed of a thin layer of loamy texture and placed on a clay and metamorphic rock (slate/schist), providing the mineral notes present in the wines that are grown in these vineyards.

## Winemaking

The grapes for this sparkling wine were hand-picked in the early morning and carefully transported to the winery. They were whole-cluster pressed, and 16% of the must was fermented in used French oak barrels, while the remaining was fermented in stainless steel tanks. Then, 30% of the wine underwent malolactic fermentation. It was aged for 7 months in used French oak barrels before bottling. After its second fermentation in the bottle, the wine was aged for 5 years in contact with its lees to finalize in its disgorging.

## Food match

Grilled and Roasted White Meats

Fresh avocado & lime salad

