

Bouchon

EXTRA BRUT
País - Cinsault

DESCRIPTION

VALLEY : Drylands area in Maule and Itata.
BLEND : 50% País, 50% Cinsault

VINEYARD

LAND : País: Mingre, dry coastal area in Maule Valley, 45 Kms from the Pacific Ocean, 193 MASL.
Cinsault: dry coastal area in Itata Valley, 24 Kms from Pacific Ocean, 150 MASL
SOIL : País: on granitic rock in an advanced decomposition degree, together with a medium clay content.
Cinsault: on slopes of granite, with a low clay content in the surface which increases with the depth.
YIELD : 10.000 kg/ha.
HARVEST : Handpicked with selection, during the first week of March.

VINIFICATION

FIRST FERMENTATION : In stainless steel tanks at 17°C for 20 days
SECOND FERMENTATION : In small stainless steel tanks at 15°C for 25 days

TECHNICAL DATA

ALCOHOL : 13,0° RESIDUAL SUGAR : 6
PH : 2,95 TOTAL ACIDITY : 6,4

TASTING NOTES

Nice pale pink color that harmonizes with a small and persistent bubble.
Fruity aromas where the pears, green apple and acid cherry stand out, together with an elegant floral side.
It is very fresh and fruity, with a refreshing acidity in harmony with an exquisite creaminess given by its fine bubbles.
Enjoy with oysters and all kinds of seafood.

Better before: Uit is recommended for serving now, but until 3 years it will maintain its characteristics.

Service Temperature: 7-9°C.