

# Bouchon

EXTRA BRUT

País- Cinsault

## 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.

## DESCRIPTION

**Valley Blend** : Secano interior Maule and Itata.  
: 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 descomposition 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 Harvest** : 10.000 kg/ha.  
: Handpicked with selection, during the first and second 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** : 12  
**Ph** : 3,03  
**Residual sugar** : 5,73  
**Total acidity** : 5,92

