
VALDIVIESO

OF CHILE

BRUT SPARKLING ROSE

METHOD	Charmat
GRAPES	Pinot Noir 70%; Chardonnay 30%
ORIGIN	Curico Valley
HARVEST	Mid February
RESIDUAL SUGAR	10 grs/Lt

VITICULTURE

Vineyards are located at the foothills of the Los Andes mountain range, in the southern area of Curico. This cool area allow for a much gentler slower ripening, where we can retain better acidity and accentuates the aromatic profile of the grapes.

WINEMAKING

The grapes were harvested by hand early in the season to retain their fresh character. The second fermentation was made in tanks using the charmat method under strict temperature and pressure controls. After fermentation the yeast lees were fairly fast decanted, and then the expedition liqueur was added. Finally the sparkling wine was filtered and bottled.

TASTING NOTES

Appearance: A delicate light pink color and elegant effervescence.

Nose: Fresh fruit and yeasty nose.

Palate: A smooth off dry fizz with intense fresh fruit flavors and a full palate.

SERVICE AND FOOD PAIRING

It's an excellent party drink, perfect on its own or with a selection of nibbles. Serve at 9°C.

