



## *Traditional Method*

**BLANC DE BLANCS**

**BRUT NATURE**



### **VINEYARDS**

**APPELLATION:** Aconcagua Costa

Our Blanc de Blancs 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 NOTES**

The grapes for this sparkling wine were hand-picked in the early morning and carefully transported to the winery, and the grapes were whole-cluster pressed. 66% 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 5 years in contact with its lees to finalize its disgorging.

### **TASTING NOTES**

Our Blanc de Blancs shows a yellow-straw colour with golden shimmers with integrated and very delicate bubbles. Its expressive aromas recall *pain grillé*, dried flowers, citric fruits and marzipan. On the palate, the flavour of *pain grillé* is complemented by pear, citric fruits, a touch of honey and nuts. It is a sparkling wine of vibrant acidity, vertical and depth. Its enveloping and creamy sensation turn it into a very elegant and complex sparkling wine.

### **TECHNICAL INFORMATION**

**COMPOSITION:** 100% Chardonnay

**ALCOHOL:** 12%

**PH:** 2.98

**TOTAL ACIDITY:** 7.01 g/L (in tartaric acid)

**RESIDUAL SUGAR:** 0.81 g/L - Brut Nature

**AGEING:** 66% of the wine was aged for 7 months in used French oak barrels.

**AGEING IN BOTTLE:** 5 years of ageing in bottle, in contact with its lees.

