

## ■ UNDURRAGA SPARKLING WINE - BRUT ROYAL



### ORIGIN

Maipo Valley.  
60% Chardonnay, 40% Pinot Noir.

### VINEYARDS

**Terrain:** The soils origin is alluvial, with an average texture, loamy to sandy loam and well drained. The land is flat, of average depth and moderately fertile.

**Climate:** The climate is sub-humid Mediterranean. Winters are mild; summers are temperate and dry, with cool nights.

These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 350mm

### VINIFICATION

**Reception:** Grapes were handpicked and placed in 350 kg. Bins. The clusters were selected and then carefully placed directly into the pneumatic press.

**Fermentation:** Each variety was fermented separately. This was done in stainless steel vats. Temperatures ranged between 16 and 17°a1 C. for a 15-day period, in order to extract the maximum varietal aromas and flavours.

Once the fermentation of both varieties was finished, they were blended, clarified and stabilized. At this stage the "liqueur de tirage" was added to start the second fermentation using the "Charmat" method. Afterwards it remained "sur lies" during 60 days before adding the "liqueur d'expedition" and being bottled.

### PRODUCT DESCRIPTION

This sparkling wine was produced using the Charmat method with the best Pinot Noir and Chardonnay grapes from our Maipo Valley vineyards. It has a pale and subtle pink colour with an elegant and delicate aroma. On the palate, it has a high acidity and it is very fresh and dry, because of its low residual sugar content. It is ideal as an aperitif or with any appetizer. You can also enjoy it during any celebration.

### WINEMAKER

Hernán Amenábar.

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