

■ UNDURRAGA SPARKLING WINE - BRUT SUPREME



ORIGIN

Maipo Valley.
55% Chardonnay from our Codigua Estate.
45% Pinot Noir from our Santa Ana Estate,
Talagante.

VINEYARDS

Terrain: The soil's 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 350 mm.

VINIFICATION

Reception: Grapes were harvested manually in 12-kilo boxes and selected prior to being carefully placed directly into the pneumatic press.

Fermentation: Each variety was fermented separately. This was done in stainless steel vats, at temperatures ranging between 16⁰ and 17⁰ C. for a 15 day period in order to extract the maximum varietal aromas and flavors. Once the fermentation of both varieties was finished, they were blended, clarified and stabilized. Before being bottled, the "Liqueur de Tirage" was added to start the second fermentation, which lasted about 2 and a half months at a controlled temperature. It remained over its "lies" during eighteen months and afterwards the dégorge ment was done and the "Liqueur d'expédition" added.

PRODUCT DESCRIPTION

This wine was produced using the traditional "Méthode Champenoise". Only the best Chardonnay and Pinot Noir grapes were used, from exceptional terroirs in our Maipo valley vineyards.

Its gold colour, complex aroma and delicately dry palate make it particularly elegant; its fine and persistent bubbles contribute to making this wine unique and of great category. Serve at a cold temperature.

WINEMAKER

Hernán Amenábar.

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