

■ UNDURRAGA SPARKLING WINE - DEMI SEC



ORIGIN

Maipo Valley.

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

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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: Grapes were fermented in stainless steel vats. Temperatures ranged between 16 and 17°C. for a 15-day period, in order to extract the maximum varietal aromas and flavours.

Once the fermentation was finished, the wine was 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 40 days before adding the "liqueur d'expédition" and being bottled.

PRODUCT DESCRIPTION

This sparkling wine was produced using the Charmat method with Chardonnay grapes from our Maipo Valley vineyards. It has a pale golden colour and it has a nice and fruity aroma. On the palate, it is fresh and gently sweet. 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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