

LIMITED RELEASE

Sparkling Wine 2010

VARIETY: Chardonnay 100%.
 STYLE: Elegant, fresh and complex.
 TONS. PER HECTARE: 6 tons/hectare.
 TYPE OF SOIL: Coluvial, Sandy, granitic, with limestone influences.
 VINEYARD MANAGEMENT: VSP with 5 wires, 2 mobile; traditional trellising system.
 AGE OF THE VINES: 15 years.
 IRRIGATION: Drip.

HARVEST:

All grapes were picked by hand during the first days of February, and transported to the winery in small 12 kg containers. Great care was taken to make sure they arrived in optimum condition.

ANALYSIS: Alcohol 12% vol; Residual sugar 1,72 g/l.

CONCEPT:

Born in a place where Ocean and rocks were once together, I left my roots the first days of February to become liquid and live in tanks and old barrels. Respecting the most rigorous méthode Champenoise, I continued my journey and gently grown my fine bubbles in green glass ships and, after two years and a half, I'm finely ready to light up your glasses, senses and best moments!

VINIFICATION:

The story begins at 6:30 am, when people enter in the vineyard to select only healthy and perfectly ripe bunches. A second selection is made just before entering the press, without destemming, under gas protection. The press time is around 3 hours, with low pressure and few rotations to obtain the cleanest and clearer juice as possible. The juice is decanted 24 hours, and once clean, fermented with selected yeasts. Temperatures are totally controlled, between 16° and 18°C, to preserve all the potential. From fermentation until the end of the process, wine is in contact with its fine lees, removing them (batonnages) twice a week to get better volume and character. Then, reaching September, the wine is ready to be decanted and to receive the "liqueur de tirage" to precede the second fermentation in bottle "methode Champenoise". This is the birth of bubble, this will take two years on the lees. After these two years and even six month more we finally proceed to the "degorgement".

TASTING NOTE:

The dazzling pale gold color announces an elegant nose first printed by subtle tones of limestone and gunpowder. Then comes a fresh fruit made of golden apples, quinces with limes and almost creamy touches of hazelnuts and walnuts. Attractive notes of biscuit and bread crust add style as well as a seductive floral hint. The mouth starts showing a great precision and crisp. Then, the fine and tight bubbles take their responsibilities and offers great vibrant freshness as well as an almost creamy texture. Everything moves and grows gracefully until a mineral finish with complex touches of aniseed dried fruits.

WINEMAKER: Jose Pablo Martin.

