

into the wild

ANIMAL

Organic Vineyards



EXTRA BRUT

Método de elaboración: Charmat

Varietal composition: 90% Chardonnay, 10% Sauvignon Blanc

Alcohol: 12,7%

Ph levels: 3,3

Residual Sugar: 6,8g/l

Vineyard Location(s): Different vineyards from Gualtallary, Uco Valley - Mendoza.

This sparkling wine is characterized by an effervescence of delicate bubbles which is a product of its processing method in combination with the temperatures in its region of origin which has an excellent climate that has a wide range of temperatures. It has mild acidity and an elegant bouquet with notes of strawberry, blueberry and nuts. It has a medium body with a lingering finish.

Color amarillo brillante con reflejos verdosos, burbujas delicadas y persistentes. Aromas cítricos, pequeños con toques de manzana y limón. En boca se confirma la fineza de las burbujas dentro de un perfil muy estilizado. Excelente acidez natural y mineralidad. Elegante y recordable.

© *animalorganic*