

Country

Argentina

Region

Valle de Uco

Grape varieties

Chardonnay 65%, Pinot Noir 35%

Technical analysis

Alcohol: 12.5% ABV
Residual sugar: 22 g/l

UPC code

7798284910025



Winemaking

Natural, traditional winemaking, using the Charmat "lungo" method, which is long tank fermentation for 8 months.

Tasting note

Soft pink color with elegant and persistent bubbles. Complex aromas of white peach, red fruit and almonds. Delicate fruit on the palate with good structure from the Pinot Noir and an elegant finish.

Certified Organic