

Country

Argentina

Region

Valle de Uco

Grape varieties

85% Chardonnay, 15% Pinot Noir

Technical analysis

Alcohol: 12% ABV

Residual sugar: 6g/l

UPC code

7798284910018



Winemaking

Natural, traditional winemaking, using method Champenoise and 18 months aging on the lees.

Tasting note

Pale yellow color with soft green tones. Plenty of delicate bubbles, forming an intense and lasting crown.

Green apple aromas with hints of citrus and notes of yeast and coconut.

Fresh acidity on the palate with soft foam and good mouthfeel.

Awards

90 points, James Suckling 2021

Certified Organic