

JASMINE MONET



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ORGANIC VINEYARD



VINOVIA

IMPORTS



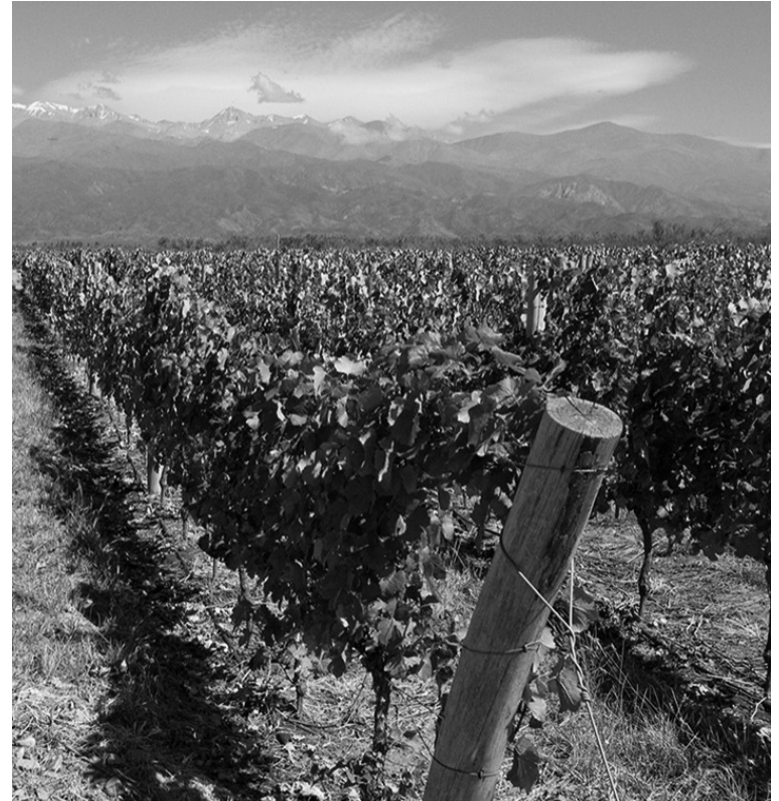
## Our story

Jasmine Monet is an organic sparkling wine producer, based in Valle de Uco, Mendoza. Convinced that Terroir determines the personality and mood of a good sparkling wine, we harvest from our own vineyards in Mendoza worldly known for its optimum quality (climate and soil), the highest quality grapes for wine production.

At Jasmine Monet we respect environment as a conviction. We maintain the richness of the terroir, in order to obtain long-term productivity.

We focus towards sustainable agriculture; being useful in a world we are part of. It is our objective to obtain high quality products, protecting at the same time the environmental conditions of our lives.

Our sparkling wines are made using method Champenoise and the Charmat "lungo" method, which is long tank fermentation for 8 months.



## Our Vineyards

Our vineyard is located in Gualtallary, Valle de Uco, Mendoza province. Nearly 1.300 meters above sea level, facing the Andes, with a rather fresh climate assured by altitude plus a soil composition highly appreciated by winemakers, brings a natural acidity to the grape accompanied by well achieved a polyphenolic maturity -color and tannins. Soils are mostly sandy, due to wind erosion (specially in August by the Sonda wind) with a high content of limestone material.

We have 44 hectares with a great variety of vines, some as old as 60 years. We carry Chardonnay, Malbec, Cabernet Franc, Cabernet Sauvignon, Pinot Noir, Pinot Gris and Grenache.



ARGENTINA



VALLE DE UCO

**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

92 points, Sommeliers Choice Awards 2021

**Certified Organic**

**Country**

Argentina

**Region**

Valle de Uco

**Grape varieties**

100% Chardonnay

**Technical analysis**

Alcohol: 12.2% ABV

Residual sugar: 12 g/l

**UPC code**

7798284910032



**Winemaking**

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

**Tasting note**

Bright yellow color with soft green tones. Persistent foam, fine and delicate bubbles. Honey aromas with toasted bread and soft peach fruit. Elegant palate with notes of green apple with a fresh finish.

**Awards**

90 points, James Suckling, 2022

Silver medal, Sommeliers Choice Awards 2021

**Certified Organic**

**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.

**Awards**

Silver medal, Sommeliers Choice Awards 2021

**Certified Organic**



GIFT BOXES



CARTONS











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