

## GRAN DANTE BRUT NATURE

**VARIETAL:** Brut Nature sparkling wine (50% Pinot Noir-50% Chardonnay)

**ORIGIN:** Tupungato and Lujan de Cuyo, Mendoza, Argentina.

**ALCOHOL:** 12.4% v/v

**SUGAR:** 5.01 g/l

**TOTAL ACIDITY:** 6.37 g/l

**VINEYARD:** Vines planted in the 90s, grown in a high trellis system, watered by canals with water coming from Mendoza River. These are medium depth soils. While Tupungato is an area with big day-night temperature difference, located at 1100 meters above sea level (masl), Luján de Cuyo has a medium temperature difference and is situated at 980 masl. Such combination brings excellent sunlight, typical of these wine regions.

**WINEMAKING:** We say this sparkling wine is born in the vineyard as our vines are well taken care of and specially grown to make Gran Dante Brut Nature. Grapes are first harvested at optimal ripe levels, later classified and crushed. The must is then separated from skin and fermented at low temperature with selected yeasts. Next, base wine is bottled with crown caps for the second fermentation under the traditional method called *méthode champenoise*. The wine is fermented in the bottles at low temperature. After fermentation, the wine ages on the yeast in the bottle for about 24 months when the wine maker tastes it and determines that it has reached the desired balance. At this moment, yeast sediment is forced out by pressure, crown cap is removed (disgorging) and the bottle is finally corked.

### ORGANOLEPTIC DESCRIPTION:

Elegant, delicate, with bright golden glints.

Its aromas are citric, with delicate hints of brioche and toast. Very pleasant in the palate, with persistent, creamy bubbles, a velvety body and a lingering finish. A complex and structured wine to match with a wide range of dishes such as poultry entrees, grilled fish, seafood risotto, pork in bitter-sweet sauce and ice cream or fruity tart desserts.

**COLOR:** pale yellow with golden glints.

**NOSE:** Fresh and fruity, complex, with citrus, yeast and toast aromas.

**PALATE:** Pleasant attack. Fine and balanced with good texture and delicate bubbles.

**SERVING SUGGESTION:** 8°C to 10°C.

