

## SPARKLING WINE

### — GRAPE VARIETY

90% Pinot Noir, 10% Chardonnay

This sparkling wine is characterized by its visual appeal, given by its color and foam, and a creamy sensation that, combined with fruity aromas, delivers an experience of freshness and complexity.

### — WINEMAKING

#### Base Wine

Must is extracted with a pneumatic press under inert, cold conditions, then clarified by static settling at 5 °C for 24 hours. The clear juice is inoculated with selected yeasts, with primary fermentation carried out in stainless steel tanks between 13 °C and 15 °C. The resulting base wines are blended to achieve complexity and balance.

#### Secondary Fermentation

The tirage occurs in autoclaves, with secondary fermentation and maturation on lees for 8 months before isobaric bottling. This process preserves primary fruit aromatics while contributing additional texture and freshness to the final sparkling wine.

### — TECHNICAL DATA

#### ALCOHOL



#### ACIDITY



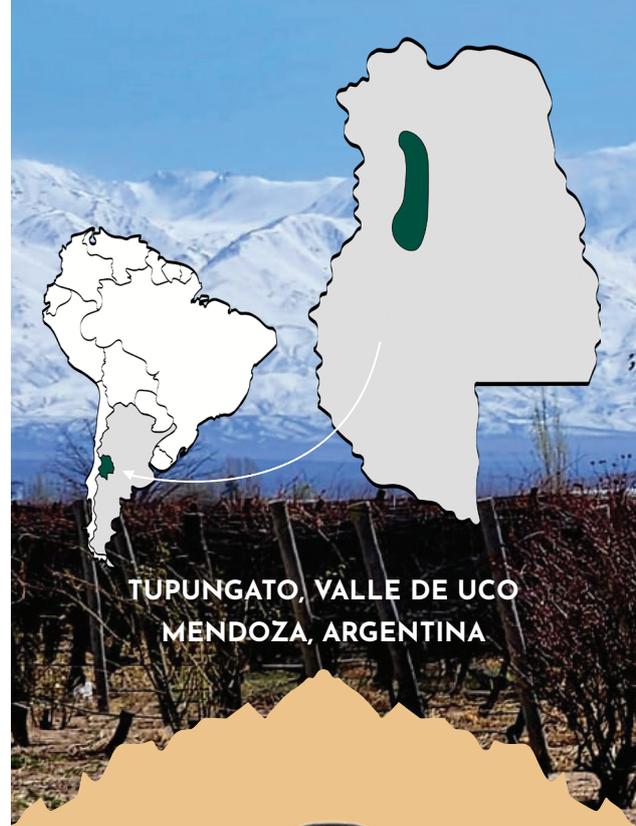
#### STRUCTURE



#### RESIDUAL SUGAR



### — TASTING NOTE



TUPUNGATO, VALLE DE UCO  
MENDOZA, ARGENTINA

