

# viñamar

de casablanca



## B R U T

### DENOMINATION OF ORIGIN

Central Valley.

### WINEMAKING

Harvest took place manually early in the morning to avoid the loss of aromas and prevent spontaneous fermentation. Once at the winery, we pressed the berries to obtain the must, which underwent a decantation process at low temperatures. The alcoholic fermentation occurred in stainless steel tanks at around 13° to 16°C. The result was a wine of low alcohol content, which was then racked into a pressurized tank for a second fermentation. This phase, known as Charmat Method, lasted 20 days at temperatures that didn't exceed 16°C. During this period, the sparkling wine developed its distinctive bubbles and reached its final alcohol level.

### TASTING NOTES

#### Color:

Of pale-yellow color with golden highlights, it offers delicate and persistent bubbles.

#### Aromas:

It unfolds predominant aromas of green apples and cherimoya, complemented with notes of yeast and biscuits.

#### Palate:

Light and refreshing on the palate, the wine reveals a great balance between acidity and sweetness.

### PAIRING



### SERVING TEMPERATURE

Best served at between 6°C - 8°C.

### CHEMICAL ANALYSIS

Alcohol: 12% | pH: 3,2 | Total Acidity g/L(C4H6O6): 6,5 | Residual Sugar (g/L): 11