

RITMO

BRUT

RITMO Brut is a new Chilean Sparkling Wine made with Moscatel Grapes. Each drop captures the effervescent ritmo of Latin culture and the flavor of its vibrant people. Resulting on a fruity and super fresh sparkling wine, with only 10% of alcohol and low sugar content.



Winemaking: The clusters were hand-harvested very early in the morning in order to retain the aromas and freshness of the fruit. Once at the winery, the first alcoholic fermentation took place at low temperatures (14°C-16°C) in concrete tanks. Then the wine was put into pressurized stainless steel tanks to retain the bubbles generated during the second fermentation. The latter lasted for 21 days and happened at a controlled temperature of between 16°C and 18°C.

Tasting Notes:

Appearance: pale yellow with greenish hues and elegant bubbles.

Nose: soft aromas with upfront floral notes and ripe fruit like peaches and red apples.

Palate: fresh and creamy, with body and a long finish.

Pairing suggestion: Green salads with dressings like Caesar sauce, vegetable quiche, semi-mature cheese, Nigiri with acevichada sauce.



Serving temperature: 6°C-8°C

Chemical analysis:

Alcohol: 10% | pH: 3,15 | 6,1 g/L (expressed as tartaric acid) | R.S.: 9 g/L