



VARIETY.

70% CHARDONNAY , 30% PINOT NOIR.

VINEYARD LOCATION.

AGRELO, LUJÁN DE CUYO, MENDOZA.

ELABORATION.

CHAMPENOISE METHOD, WITH MORE THAN 2 YEARS IN CONTACT ON ELEGANT LEES.

TASTING NOTES.

BRIGHT GOLDEN COLOR WITH COPPER REFLECTIONS, FINE AND PERSISTENT BUBBLES. FRUITY AROMAS, ELEGANT AND COMPLEX. WITH NOTES OF TOASTED BREAD, NUTS AND FRUITS ON PALATE, A BALANCED ACIDITY WITH GOOD BODY AND LONG FINISH.

ALCOHOL	12.0 %
ACIDITY	7.0 g/L
RESIDUAL SUGAR	6.0 g/L

