

CASARENA S.V.

Jamilla's Vineyard (Perdriel) — Sparkling Brut Nature



ORIGIN

Denomination of Origin: Perdriel, Luján de Cuyo, Mendoza Argentina.

Year of planting: 1995

Driving system and pruning: trellis, double Guyot pruning.

Irrigation system: traditional by furrows.

Yield: 7,500 kilos per hectare.

Altitude: 940 meters above sea level.

Type of soil: loamy-clayey and stony.

Climate: continental arid.

HARVEST (VENDIMIA) 2017

Fully manual. The base wine for this sparkling wine comes from grapes harvested with a optimal level of natural acidity and a great aromatic concentration. For this Chardonnay, the harvest takes place at the end of January, in that way we create a rounder wine with mature and complex aromas and structure.

COMPOSITION

Varietal: 100% Chardonnay

WINEMAKING (CHAMPENOISE METHOD)

Once the base wine is obtained, the bottle is filled together with addition of yeast and sugar, there for production a second fermentation inside the bottle from which the carbonic gas comes and it remains as bubbles. Bottles are capped with a crown and canister lid, placed in horizontal position and thus remain a minimal of 12 months for again on its lees, rounding the wine on the mouth and elevating its aromas. Once the aging is finished, the bottles are placed in desks for the removal of sediments from the fermentation, where the decanting towards the bottle tip's and its subsequent disgorgement is sought. At this stage the neck is frozen, the crown cap is removed and with it the frozen part is expelled with the remaining parts of the yeasts. Finally, the bottle is filled with an expedition liquor, plug with the final cork and place the muzzle.

NUMBER OF BOTTLES

4,300

ANALYSIS

Alcohol: 12.5% v/v — **Acidity:** 6.7g/l expressed in tartaric acid — **PH:** 3.2"

TASTING NOTES

Very appealing light gold color. Small and persistent bubbles, typical of the champenoise method and its again in lees. Very good balance of the acidity. Fresh and fruity, with the characteristics aromas of the varietal. It highlights the fruit of the Chardonnay, such as cherries balanced with the aromas of bread from the yeast.

Custodians of Luján de Cuyo's terroir