

BRUT SPARKLING WINE DOS ALMAS



DOS ALMAS

Famiglia Zonin



VINEYARDS

VARIETY Chardonnay 90% Moscatel 10%

DENOMINATION OF ORIGIN Chardonnay: Casablanca Valley Moscatel: Itata Valley

SOIL Casablanca: sandy clay, 2m. deep Itata: granitic red clay

HARVEST

Casablanca Valley experienced moderate to high temperatures in 2017. By the time harvest began at the beginning of March the grapes had attained full ripeness. This year's Chardonnay show a more tropical and citrus aromatic profile.

Chardonnay was harvested on the 22nd of February, and Moscatel on the 4th of March, both at their optimum potential to make base wine for sparkling. Bunches were picked at night and immediately transported to the winery in order to preserve their quality and character.

VINIFICATION

FERMENTATION

The must was protected against contact with oxygen throughout the entire fermentation process. Grapes were pressed upon arrival at the winery obtaining a 50% yield. A balanced and temperature-controlled fermentation was carried out at 16-17°C, allowing the extraction of the typical aromatics of the varieties. The base wine is then transferred into pressurized stainless steel tanks where the wine is made sparkling using the traditional Martinotti/Charmat method.

AGEING No Ageing.

TECHNICAL DATA

Alcohol: 12% ABV; pH: 3.17; Tartaric Acid: 8 g/L; Residual Sugar: 8.5 g/L Ageing Potential: 1 year.

TASTING NOTES

COLOUR

Pale straw yellow with greenish hints enhanced by a fine and persistent perlage.

NOSE

Citrus notes of grapefruit and lime complemented by soft floral aromas.

PALATE

Fresh and crisp on the palate with small, persistent bubbles that envelop a lingering finish.

PAIRINGS

We recommend serving between 5-6°C, as an aperitif or paired with fish, seafood, salads and fresh cheeses.