

# VALDIVIESO

OF CHILE

Sparkling Wine



## *Extra Brut*

<b>METHOD</b>	Traditional, bottle fermented
<b>GRAPES</b>	Chardonnay 60%; Pinot Noir 40%
<b>ORIGIN</b>	Curico Valley
<b>HARVEST</b>	February - March
<b>AGEING</b>	18 months in bottle over lees
<b>RESIDUAL SUGAR</b>	9 grs/Lt

### **VITICULTURE**

The grapes are sourced from the Curico Valley. Vineyards are located on the slopes of the hill to provide optimum ventilation and proper sun exposure to attain a complete fruit expression.

The climatic condition of this valley allows Chardonnay and Pinot to ripen slowly, retaining its delicate aromatic profile, good structure and crisp acidity.

### **TASTING NOTES**

Appearance: Fine effervescence with soft and pale yellow colour.

Nose: Complex in the nose with soft aromas of green apples, citric fruits, pears and toasty notes.

Palate: Full bodied, round in the mouth with a balanced acidity, and complex dry fruit flavors at the end.



## *Blanc De Blancs*

<b>METHOD</b>	Traditional, bottle fermented
<b>GRAPES</b>	Chardonnay 100%
<b>ORIGIN</b>	Curico and Casablanca Valley
<b>HARVEST</b>	Mid February
<b>AGEING</b>	30 months in bottle over lees
<b>RESIDUAL SUGAR</b>	8 grs/ Lt

### **VITICULTURE**

Chardonnay grapes are sourced from the Curico and Casablanca Valley. Vineyards are close to the coastal range over a free draining gravel clay loam soil, and grown under single curtain vineyards to provide optimum ventilation and proper sun exposure to attain an outstanding fruit expression from grape variety.

### **TASTING NOTES**

Appearance: First a fine effervescence greets the eye. Bright, Pale golden - yellow colour completes a great presentation.

Nose: Complex aromas with good fruit intensity, rich in scents of ripe fruit with some nice hints of toasted bread.

Palate: The wine displays roundness with soft texture and gentle acidity. Long, round and balanced finish.