

ECHEVERRIA NINA ESPUMANTE BRUT NATURE



"Made from a blend of Chardonnay and Pinot Noir grapes, this sparkling wine with abundant small bubbles has delicate and complex fruit aromas that elegantly combine with yeasty notes of brioche. The palate is dry and fresh, with lively acidity. A perfect sparkling wine to serve as an aperitif or to pair with fish and seafood."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Chardonnay and Pinot Noir grapes from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Fermented with selected yeasts in 5.000 litre stainless steel tanks for 25 days at a controlled temperature of 13 to 18°C.
- Cold stabilised to prevent crystallization
- Secondary fermentation for almost a month, where sugar and yeasts are added in order to obtain effervescence, and increase the levels of carbon dioxide.
- Gently filtered, and then bottled using an isobaric machine.

ANALYTICAL DATA: (approximate data)

Alcohol:	12.5	% by vol.
Total Acidity:	6.3	grams per liter (Tart.)
Residual Sugar:	2.8	grams per liter
pH:	2.9	

SERVING T°:

Serve between 6° y 9°C.

CELLARING ABILITY:

At least 5 years.

KEY DESCRIPTORS:

Aromatic – Fresh – Fruity – Crispy – Easy Drinking – Expressive - Vibrant

