

BRUT ROYAL

ORIGIN

Leyda Valley.
60% Pinot Noir, 40% Chardonnay.

VINEYARDS

Soil: The valley has gently rolling, well-drained hills, exposing different areas to varying levels of sunlight.

The soil has a very fine texture. The top layer is shallow clay with poor fertility and this is followed by a sedimentary cracked clay profile. The subsoil is decomposed granite rock and has a diverse mineral structure.

Climate: The vineyard is situated to the west of the Coastal mountain range, just 14 kilometres from the Pacific Ocean. In the Leyda Valley, the cool influence of the Pacific breezes and the summer coastal fog which can last until midday, extend the vine's growing period. In summer, average temperatures rarely exceed 25°C and this ensures that the grapes ripen slowly, developing fresh, intense flavours and aromas and a lower potential alcohol content.

WINEMAKING

Reception: The grapes were hand-harvested into 350-kg bins. The selected clusters were taken directly to the pneumatic press.

Fermentation: Each variety was fermented separately in stainless steel tanks for 15 days at temperatures of between 16°C and 17°C in order to draw out the maximum varietal aromas and flavours. After both varieties had fermented, they were blended, clarified and stabilized. Next the liqueur de tirage was added prior to the second fermentation which took place using the Charmat method. After this fermentation, the wine remained over its lees for 6 months. Finally the liqueur d'expédition was added and the wine was bottled.

PRODUCT DESCRIPTION

The Charmat method was used to produce this sparkling wine using the best Pinot Noir and Chardonnay grapes from our Leyda Valley vineyards. This is a bright yellow wine with tones of pink and fine bubbles which form an elegant perlage. Its bouquet opens with intensity, presenting aromas of citrus fruit and a floral touch which is fresh and elegant. It is dry and fresh on the palate with well-balanced acidity, which gives it a rounded finish.

Ideal as an aperitif.

Best served chilled at between 6°C and 8°C.

WINEMAKER

Carlos Concha.

