

BRUT LONG PLAY III



ORIGIN

Valle de Leyda.
60% Pinot Noir, 35% Chardonnay y 5% Riesling.

VINEYARDS

Soil: The Valley is characterized by its gentle hills and slopes, whose slopes receive sunlight at different levels of exposure. The thin surface profile is clayey and not very fertile, followed by a sedimentary cut of cracked clay. The subsoil is made of decomposed granitic rock and has a diverse mineral structure.

Climate: Just 13 kilometers in a straight line from the sea, there is a strong influence from the Pacific Ocean, with a cool breeze that allows the grapes to ripen slowly.

VINIFICATION

Reception: The harvest was carried out manually in bins of 350 kilos. Each variety, at the optimum moment of maturity for the production of high-end sparkling wines. Once the grapes were selected, the complete clusters were placed directly in the pneumatic press

Fermentation: The first fermentation was carried out independently for each variety in stainless steel vats for 15-20 days at temperatures between 16 and 17° C., to maximize varietal aromas and flavours. Once the first fermentation was finished, the wine was aged mainly in stainless steel tanks for 12 months. Then the "cut" was made trying to enhance the characteristics of the three strains, to later be clarified and stabilized. The "liqueur de tirage" was added prior to the second fermentation in a hermetic stainless steel tank (Charmat Method), which lasted approximately 20 days at a controlled temperature. It then remained on its "lees" under an agitation program for 14 months, before incorporating the liqueur d'expédition and bottling.

TASTING NOTES

This wine was produced using the second fermentation method called Charmat Largo. It was made with the best grapes from our Leyda Valley vineyards. Balanced, very complex and fresh at the same time. Mineral, creamy and long on the palate, with aromas of nuts, bizcocho, quince, hazelnuts and berries. Serve cold between 8 and 10° C..

WINEMAKER
Carlos Concha

Sparkling

UNDURRAGA