

# BRUT

## ORIGIN

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

## VINEYARDS

Soil:  
The Central Valley has well-drained, medium-textured loam to sandy loam soils of alluvial origin. This is flat terrain of medium depth with moderate fertility.

Climate:  
The area has sub-humid Mediterranean weather with gentle winters and dry, moderate summers with cool nights. Annual rainfall averages 350 mm. This climate ensures the production of healthy, aromatic grapes with a delicate texture.

## WINEMAKING

Reception:  
The fruit is hand-harvested into 500 kg bins. The grapes are selected and whole clusters are taken directly to the pneumatic press.

## Fermentation:

Each variety is 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 the first fermentation, the blend is made, with the objective of drawing out the characteristics of each grape variety. After this process, the wine is clarified and stabilized. Then the liqueur de tirage is added and the wine is fermented again using the Charmat method. The wine is kept over its lees up to 60 days.

Finally the liqueur d'expédition is added and the wine is bottled ready for distribution.

## PRODUCT DESCRIPTION

Colour: Pale yellow with an intense, bright sheen.  
Perlage: Small, constant bubbles rise through the glass until they form a delicate crown.  
Aromas: Notes of autumn fruit such as apples and quince.  
Taste: Dry with balanced acidity, leading to a perfect finish.  
Ideal serving temperature: Between 7°C and 9°C.

## WINEMAKER

Carlos Concha.

