

SANTA JULIA

MENDOZA ARGENTINA

Juli

BLANC DE BLANCS

COMPOSITION

100% Organic Chardonnay

ORIGIN

Mendoza, Argentina

HARVEST

Organically grown grapes picked during the 1st and 2nd weeks of February

ALCOHOL

13.0 % vol

ACIDITY

8.03 g/l

RESIDUAL SUGAR

11 g/l

VINIFICATION

Full bunches direct pressed. Fermentation at 59-63°F for 10 days. Second fermentation done in stainless steel tanks at 63°F. Long charmat method. The sparkling was kept on lees for 8 months.

TASTING NOTES

COLOR: Gold yellow color with fine and persistent bubbles.

AROMA: Fresh fruit aromas as yellow peaches and apricots in perfect harmony with notes of almonds and bread toasted due to the long conservation on the lees.

FLAVOR: Creamy mouth full of intense fresh and citric aromas perfectly integrated with fine bubbles.



UPC# 0 89832 92331 2
12pk/750ML



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