

BIANCHI

MÉTODO TRADICIONAL
Brut



Brut

DATOS ANALÍTICOS / ANALYTICAL DATA:

Añada / <i>Vintage</i> :	2014
Varietal / <i>Variety</i> :	Chardonnay 60% - Pinot Noir 40%.
Alcohol / <i>Alcohol</i> :	12,40 % V/V
Azúcar Residual / <i>Residual Sugar</i> :	9,6 g/l
Acidez / <i>Acidity</i> :	5,40 g/l
PH / <i>PH</i> :	3,26
Tiempo en botella / <i>Time in Bottle</i> :	12-18 months
Botellas Totales / <i>Total Bottles</i> :	303.210 bottles
Producción por hectárea / <i>Production Per Hectare</i> :	10.000 kg/ha.

VIÑEDOS / VINEYARDS:

Estate-owned vineyards. Finca Doña Elisa (Rama Caída), with a total extension of 100 hectares, is where the chardonnay and pinot noir varieties are obtained, as well as the same varieties of the estate specialized in varietals for the cuvees of Las Paredes sparkling wine; located in the district by the same name in San Rafael, where most of the grapes used in this wine are extracted from. Besides, a smaller quantity of grapes is required from outside suppliers of San Rafael district. These grapes are inspected and monitored throughout the year by the Department of Agronomy of Casa Bianchi.

PROCESO DE FERMENTACIÓN / FERMENTATION PROCESS:

Once the grapes are manually harvested they are placed in plastic cases of 18 kg, and transported to the winery facilities. After the grape bunches are selected and placed on conveyor belts, they are meticulously pressed. This operation takes approximately 2 hours, and once completed, the liquid obtained is deposited in the decanting basins to eliminate the lees. Once the stripping is made, the must is taken to the fermentation vats equipped with a cooling system to maintain the temperature at 17 degrees centigrade during fermentation. Such process starts once the selected yeasts are inoculated. After the blend or cut of the cuvees is obtained by our sparkling wine expert with the exclusive advice of French enologist Corinne Lateyron, the stabilization process is carried out on the resulting cuvee so as to prepare the tirage.

This tirage consists in the wine bottling to make the second fermentation, but this time within the bottle that will reach each one of our customers. Such second fermentation produces carbon dioxide that remains in the bottle and creates the bubbles of the sparkling wine. This process is also called "prise de mousse" or foam generator. Fermentation in bottle - typical of the traditional French process - takes approximately one month. Once completed, the bottles are stored for a year and a half on the yeast lees to obtain the distinctive flavor of this sparkling wine.

Then, the lees are removed, in this case, with automated Giratec machines in a pre-established shake-and-twist program that moves the bottles from horizontal to upright position.

Once the bottle is upright and the lees are in the neck, it is necessary to freeze the peak of the bottle to eliminate them. This is done with a special machine. At this stage, due to the internal pressure of the bottle once the crown cap is opened in a process called "degiello" ("disgorgement"), the ice cap with the lees is expelled and the remaining liquid is crystal clear.

Then, the liqueur d'expédition specially prepared for this product is added, so as to provide this Extra Brut with its distinctive velvetiness and softness.

Finally, we place the finished bottle in metallic baskets so that the sparkling wine rests the necessary period of time before it is ready for distribution in the market.

NOTAS DE CATA / TASTING NOTES:

Slightly golden appealing color with emerald hues and delicate and persistent bubbles, typical of the traditional Champenoise method of second fermentation in bottle. The bubbles bring the tropical fruit and yeasts aromas. Finally in the mouth, it attains the perfect mix between the amiability and roundness of its structure and the presence of its final fresh acidity that invites to another toast.

