

BIANCHI

extra Brut
MÉTODO TRADICIONAL



Extra Brut Premium

ANALYTICAL DATA:

<i>Vintage:</i>	2012
<i>Variety:</i>	CHARDONNAY 70% - PINOT NOIR: 30%
<i>Alcohol :</i>	12,20 %V/V
<i>Residual Sugar:</i>	9,40 g/l
<i>Acidity:</i>	7,12 g/l
<i>PH:</i>	3,01
<i>Harvest:</i>	Manual harvest in cases
<i>Time in Bottle:</i>	More than 24 months
<i>Production Per Hectare :</i>	8.000 kg/ha.
<i>Total Production:</i>	8.930 bottles (750ml)

VINEYARDS:

Estate-owned vineyards. Finca Doña Elisa (Rama Caída) estate, with a total extension of 100 hectares, from where the chardonnay and pinot noir varieties are obtained, together with 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.

FERMENTATION PROCESS

After the grapes are harvested by hand, they are placed in plastic cases of 18 kg, and transported to the winery; and after the grape bunches are selected on conveyor belts, a meticulous pressing process is started. 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's during fermentation. Such process starts once the selected yeasts are inoculated. After the blend or cut from the best plots of our vineyards is made by our sparkling wine expert with the exclusive advice of French enologist Corinne Lateyron, the stabilization process from the resulting cuvee is made to prepare the tirage.

This tirage consists in the bottling of the wine to make the second fermentation, but this time within the bottle that reaches the customer. The second fermentation will create the 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. This fermentation in bottle, typical of the traditional French process takes around 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.

Below is a description of the lees removal process that in this case is made in wooden pupitres, as the old usage was, making the bottle rotation to move the lees or sediments towards the neck.

Once the bottle is in upright position 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 "degüello" ("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 to provide this Extra Brut with its distinctive velvetiness and softness.

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

TASTING NOTES:

Plenty of enveloping aromas, it swirls majestically and with grace around the cup. Its fine and delicate bubbles rise to a slow and permanent rhythm, ending in a crown of persistent mousse that remains unaltered, eternal, challenging the beauty of green and golden sparkles that flow away from the cup.

Its bread and roasted almonds, tropical fruit syrup over a base of white flowers dance on amber veils and anticipate the silky attack of its fresh, fruity palate, with plenty of sensations. In the mouth, it tells stories of the vineyard where it comes from, ancient Italian canzonettas and the itinerary of streams and soils of San Rafael, which extend themselves in a far-reaching and intense remembrance. The satisfaction of feeling we have an excuse to share its company.

