

# Famiglia BIANCHI

BRUT NATURE

Vintage: 2014  
Variety: 60% Chardonnay  
40% Pinot Noir

Alcohol: 12,40 % V/V  
Residual Sugar: 6 g/l  
Acidity: 5,40 g/l  
PH: 3,26

#### VINEYARDS:

*Finca Doña Elsa, estate located in San Rafael, Mendoza, 750 meters above sea level. Finca Las Paredes, estate located in the district by the same name in San Rafael. A lower quantity of grapes is required from outside suppliers of San Rafael. These grapes are inspected and monitored throughout the year by the Department of Agronomy of Casa Bianchi.*

**TYPE OF HARVEST:** Manual harvest in cases

**TIME OF HARVEST:** 18 months

**PRODUCTION PER HECTARE:** 10.000 Kg/Ha

**TOTAL PRODUCTION:** 12.000 bottles

#### FERMENTATION PROCESS:

*Once the grapes are manually harvested, they are placed in plastic cases of 18 kg and transported to the winery. After a selection of grape bunches on conveyor belts, a meticulous pressing process is started. This operation takes approximately 2 hours, and once completed, the liquid obtained is deposited in 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 of the resulting cuvee starts, in preparation for the tirage. This process consists in the bottling of the wine in order to make a second fermentation, this time within the bottle that will reach our customers. This second fermentation will cause the production of carbon dioxide that creates the sparkling wine bubbles inside of the bottle. This process is also called "prise de mousse" or foam generator. This fermentation in bottle, typical of the traditional French method, takes around one month. When ended, the bottles are stored for a year and a half on the yeast lees so that the juice absorbs the scent and flavor typical of this sparkling wine. Then, the lees are removed in automated Giratec machines with a pre-established shake-and-twist program that takes the bottles from the horizontal to the 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 tone of 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 in order to provide this Brut Nature with its distinctive velviness 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.*

#### TASTING NOTES:

*Appealing greenish yellow wine with golden hues, elegant and fine bubbles. The beauty of its crown, maintained by the continuity of bubbles denotes the perfection of its perlage. Of a delicate and complex aroma. The taste of grapes is combined with hints of toast and dried fruits. The structure of this sparkling wine in perfect balance with its acidity reaches an excellent expression in the mouth, its slightly noticeable sugar level fuses with this excellent expression, only attained through the Traditional Method of fermentation in bottle.*

