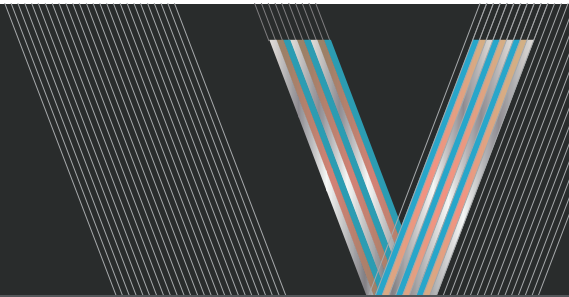




VISTAMAR



Brut

ORIGEN

Limari Valley.

HARVEST AND VINIFICATION INFORMATION

Grapes come from the Limari valley, weather without rains in spring and summer, very clean skies with marine influence, little virgin soils with a lot of minerality. Great thermal oscillation between day and night.

Once the base wine has stabilized, the 2nd fermentation begins in autoclave ponds following the Charmat method, at a temperature close to 15 degrees for 2 weeks, achieving a fine bubble, of good persistence and great softness.

WINE DESCRIPTION

COLOR: This delicate and fresh “charmat” method sparkling wine has a brilliant yellow color with a golden hue.

AROMA: The aromas are evocative of intense and persistence fruit notes with a hint of butter.

PALATE: On the palate it has good body and balanced acidity that lends freshness and a long finish, making it a unique, elegant, and very fresh wine.

SERVING: Ideally between 7°C and 9°C.
Food Pairing: Ideal as an aperitif or paired with fish and shellfish, cheese, white meat or pasta dishes. Also perfect with desserts..

ANÁLISIS

Alcohol:	12.0%
pH:	3.3
Total Acidity:	6.8 g/L. (tartaric acid)
Total Sugar:	10 g/L.

